

Ginger, Lemon, and Rosemary Sweet Tea

Makes 1 quart of sweet tea

1 quart (4 cups) of your favorite unsweetened tea, chilled
1/2 cup ginger, lemon, and rosemary simple syrup (recipe follows)
1 lemon, cut into thin slices
4-6 rosemary sprigs, for garnish
Ice

In a pitcher, stir the simple syrup into the tea. Serve the sweet tea over ice in glasses with 2-3 lemon slices and a sprig of rosemary.

Ginger, Lemon, and Rosemary Simple Syrup

Makes about 1 1/2 cups

While the skin of ginger may seem tough, you can easily remove it using the side of a spoon.

Juice from one orange
about 10 thick strips of lemon zest
Juice from two lemons
1/4 cup peeled ginger slices
6 (4-inch) rosemary sprigs
3/4 granulated sugar
1/4 cup local honey

In a small measuring cup, combine the juice from the orange and the lemons. Add water to equal 1 cup and pour the mixture into a small saucepan. Add the lemon zest, ginger slices, rosemary sprigs, sugar, and local honey. Stir to combine. Bring the mixture to a boil stirring frequently until the sugar dissolves. Remove the saucepan from the heat and let the syrup sit and infuse for at least 10 minutes. Strain the syrup and allow to cool. Store in an airtight container (I like to use a mason jar) for a week in the fridge.

This recipe came from Minced blog at www.mincedblog.com.