

Prof Palmer



INGREDIENTS

- 4 cups boiling water
- 5 tea bags
- 3/4 cup sugar
- 1 tsp. lemon zest
- 4 cups cold water
- 1/2 cup fresh lemon juice
- Lemon slices
- Bourbon (*optional, to taste*)

DIRECTIONS

- Pour boiling water over tea bags, sugar and lemon zest in a large bowl. Stir until sugar is dissolved. Cover and steep for 5 minutes.
- Pour mixture through a fine wire-mesh strainer into a large pitcher, discarding tea bags and zest. Stir in cold water and lemon juice. Cover and chill for at least 30 minutes. Serve over ice and garnish and/or add bourbon (*optional*).
- To make this a day ahead, follow recipe as directed, omitting ice and garnish. Store in the refrigerator in a pitcher. When ready to serve, stir in ice cube and optional ingredients.

