



# SOUTHERN SWEET TEA

Years ago, I was living with a host family in Oklahoma and they taught me how to make this. It comes out very dark, and you let the sugar warm up with the tea, but it has a completely different flavor. You can go to any restaurant in the south, and you're guaranteed to find this tea. I make two versions of this: a normal one and a grownup one.

Serves 6

## Ingredients:

5 bags regular sweet tea

Water

1 cup sugar

1 fresh lemon

Johnny Walker red label whisky (for grownups)



## Directions:

- Fill a large stock pot with water. Tear off the paper tags from the tea bags and just drop the bags into the water. Add sugar.
- Bring pot to a kettle boil. Once it steeps, lower the heat and let it sit in the pot all afternoon.
- After steeping for several hours, remove tea bags and let mixture cool.
- Pour tea into a decanter with ice cubes.
- Add juice of half a lemon, and place both lemon halves in the tea. Stir it up.
- If you'd like to make the grownup version, add whiskey to the decanter.