

# Noreen's Kitchen

## Sparkling Citrus Sweet Tea Punch

### Ingredients

4 Bigelow "Constant Comment" tea bags	2 cups orange juice
2 Bigelow Orange & Spice Herbal Tea Bags	2 cups pineapple juice
2 Bigelow Lemon Ginger Herbal Tea Bags	1 cup lemon juice
4 cups boiling water for steeping tea	2 quarts (8 cups) sparkling water
2 cups simple syrup	Lemon and orange slices
	Ice for keeping cold and for serving

### Step by Step Instructions

Make simple syrup by combining 1 cup granulated sugar and 1 cup hot or boiling water. Stir well to dissolve sugar. Allow to chill.

Steep tea bags in boiling water until it reaches room temperature. This will create a tea concentrate for your punch. Remove tea bags and give a gentle squeeze to get out all the goodness.

Pour steeped tea into your punchbowl or serving vessel.

Add prepared simple syrup.

Add juices and sparkling water. Stir well to combine.

Add lemon and orange slices to the punch for garnish.

Add ice to your serving vessel to keep things nice and cold.

Serve over ice with a citrus wheel garnish if desired.

NOTE: If you prefer to have a sweeter punch, you can substitute the sparkling water for a two-liter bottle of your favorite lemon lime soda or ginger ale.

**ENJOY!!**