

PERFECT SOUTHERN SWEET TEA

Southern Sweet Tea Ingredients

7 tea bags
gallon of water
1-2 1/2 cups of sugar*



**2 1/2 cups of sugar is a lot and makes the tea so good, but you may want to experiment with less.*

Southern Sweet Tea Recipe

1. Add 4 cups of water to pan and bring to a boil.
2. Once water is boiling, remove the pan from the heat.
3. Add the tea bags to the water and cover with a lid for 13 minutes.
4. While the tea is steeping, put sugar in gallon pitcher and add just enough water to cover the sugar.
5. Stir until the sugar dissolves.
6. When the tea is done steeping, throw away the tea bags and pour the tea into the pitcher.
7. Add enough water to fill the pitcher.
8. Stir making sure all the sugar is dissolved.
9. Allow the tea to come to room temperature before placing in the refrigerator.