

Lemon Ginger Iced Tea

3 cups water

½ cup granulated sugar

½ cup scant sliced ginger

2/3 cup lemon juice (4-6 lemons depending on size and juiciness)

2 tea bags of fruity black tea such as blackcurrant, Constant Comment, or herbal if you prefer.

Cut the ginger into coins about 1/2" thick. You don't need to peel the ginger, just wash it and give it a quick scrub. In a medium saucepan add the water sugar and ginger slices. Bring to a boil, shut off the heat, cover and let macerate for at least one hour. While it is stewing make the tea. Pour 2 cups of boiling water over two tea bags and steep for about 5 minutes.

When the ginger mixture is ready, drain and add it to a large pitcher along with the lemon juice and the tea. Taste, and if it is too strong add some ice. I serve it over a glass of ice with a sprig of mint.