

Refreshing Mint Tea Sangria

Ingredients:

3 Tbsp. Moroccan Mint green tea	1 small honeydew, cut into pieces
4 cups hot water	1/4 watermelon, cut into small pieces
1 bottle of white wine (Pinot Grigio, Moscato or Riesling)	1 pint blueberries
1 small cantaloupe, cut into pieces	1 handful of fresh mint, chopped
	Juice from all of the melons

Directions:

Place the tea bags into the hot water and allow to brew for 3 minutes. Let cool.

Pour tea and wine into pitcher and stir.

Add fruit, half the mint, and juice from melons, if desired. Stir again.

Let sit for at least an hour or overnight.

Add remaining mint before serving. Enjoy over ice!



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Alcohol-Free Tea Sangria

Ingredients

2 cups boiling water	1 cup freshly squeezed orange juice
2 teaspoons Peach Paradise Tea or Blue Shadow Tea	1 orange, sliced into thin rounds
2 cinnamon sticks	1 lemon, sliced into thin rounds
1/2 cup sugar	1 lime, sliced into thin rounds
3 cups pomegranate juice	1 apple, cored and cut into 1/2 inch chunks
	3 cups carbonated water

Directions:

Pour boiling water over tea and cinnamon sticks and steep for 5 minutes.

Discard tea and stir in sugar to dissolve.

In a large jar or pitcher, combine tea, cinnamon sticks, pomegranate juice, orange juice, orange, lemon, lime, and apple.

Refrigerate for at least 1 hour, preferably overnight.

Just before serving, stir in carbonated water. Pour over ice and enjoy!



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