



Spiced Tropical Tea Cooler

6 cups (1.5 L) water, divided
6 tea bags flavored with orange and spice
1 large fresh mint sprig
1 can (12 ounces/350 mL) frozen orange-peach-mango juice concentrate
¼ cup (60 mL) sugar
Ice cubes
Orange and additional fresh mint (optional)



1. Bring 4 cups of the water to a boil. Place tea bags and mint in **Classic Batter Bowl**; carefully add boiling water. Let steep 5 minutes. Remove tea bags and mint.
2. Place remaining 2 cups water, juice concentrate and sugar in **Quick-Stir® Pitcher**. Add hot tea; plunge until well mixed. Refrigerate at least 2 hours or overnight.
3. To serve, pour tea mixture into ice-filled glasses. Score orange using **Zester/Scorer**; cut into thin slices using **Utility Knife**. Garnish iced tea with orange slices and mint, if desired.

Yield: 6 servings of 1¼ cups (300 mL)

U.S. Nutrients per serving: Calories 140, total Fat 0 g, Saturated Fat 0 g, Cholesterol 0 mg, Carbohydrate 34 g, Protein 1 g, Sodium 40 mg, Fiber 0 g

Cook's Tips:

To make Spiced Berry Tea Cooler, substitute 1 can (11.5 ounces/325 mL) frozen cranberry-raspberry juice concentrate for the orange-peach-mango juice concentrate. Proceed as recipe directs.

Regular tea bags, whole cinnamon and cloves can be substituted for the flavored tea bags, if desired. Place 1 cinnamon stick (3 inches), 6 whole cloves and regular tea bags in batter bowl. After steeping, remove cinnamon and cloves along with tea bags and mint. Proceed as recipe directs.