



Very Berry Iced Tea

Yields: 10 servings

Prep time: 35

INGREDIENTS:

- 6 teabags of green tea
- 16 ounces of frozen mixed berries (or other fruit.)
- 1 cup of sugar
- Water for boiling in kettle

TOOLS:

- [Any one of our Chantal Stovetop Kettles](#)
- Bowl, wooden spoon, and strainer





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PROCESS:

1. Put the frozen mixed berries, or any other fruit of your choosing into a bowl. This would work well for frozen peaches too.
2. Pour sugar over the fruit and allow to thaw for 5-10 minutes.
3. Mash up the fruit and sugar with a wooden spoon.
4. Boil the water in your favorite [Chantal Teakettle](#) and then put the tea bags inside and allow to steep for 8 minutes.
5. Pour the tea over the fruit and sugar mixture and allow to sit for 30 minutes at room temperature.
6. Once cooled, pour the tea through a strainer into a pitcher.
7. Place in the refrigerator until cool enough to pour over ice.

Enjoy!