
Spiked Arnold Palmers

Fun Cooking

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Servings: 6

8 orange pekoe tea bags

1 cup sugar

1 cup (6 to 8 lemons) fresh lemon juice

1 1/2 cups vodka

lemon slices (for garnish)

fresh mint (for garnish)

Place the tea bags in a large heatproof pitcher. Pour in five cups of boiling water. Let steep about 10 minutes. Discard the tea bags.

Pour half of the tea into ice cube trays. Freeze until firm, about three hours. Refrigerate the rest.

Make a simple syrup: Heat one cup of water and the sugar in a saucepan over medium heat, stirring, until the sugar dissolves. Let cool.

Stir one cup of the simple syrup, the lemon juice, five cups of cold water and the vodka into the pitcher of chilled tea. Add the tea ice cubes.

Pour the drink into glasses. Garnish with lemon slices and mint.

Beverages

Per Serving (excluding unknown items): 268 Calories; 0g Fat (0.0% calories from fat); trace Protein; 37g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 0 Fruit; 2 Other Carbohydrates.