

Beverage

Spiked Lemonade Sweet Tea

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Preparation Time: 25 minutes

Start to Finish Time: 25 minutes

3 cups water

2 family-size tea bags

1 cup loosely packed fresh mint leaves

1/2 cup sugar

4 cups cold water

1/2 can (12 oz) frozen lemonade concentrate, thawed

1 cup bourbon or spiced dark rum

fresh sugarcane (for garnish)

fresh pineapple slices (for garnish)

In a 2-quart saucepan, bring the water to a boil. Remove from heat.

Add the tea bags and stir in the fresh mint.

Cover and steep for 10 minutes.

Discard the tea bags and mint.

Stir in the sugar until dissolved.

Pour the tea into a 3-quart container.

Stir in the cold water and lemonade concentrate.

Stir in the bourbon or spiced dark rum.

Serve over ice.

Garnish with sugarcane pieces and pineapple slices, if desired.

Yield: 8 cups

Per Serving (excluding unknown items): 398 Calories; 0g Fat (0.0% calories from fat); trace Protein; 102g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 56mg Sodium. Exchanges: 7 Other Carbohydrates.