
Bourbon-Peach Iced Tea

The Essential Southern Living Cookbook

Servings: 10

Preparation Time: 20 minutes

Start to Finish Time: 40 minutes

2 cups (two ripe peaches) chopped fresh peaches

1 1/2 cups granulated sugar

8 bags black tea

1 cup (8 ounces) bourbon

ice

peach slices (for garnish)

In a saucepan over medium-high heat, bring the chopped peaches, sugar and one cup of water to a boil. Reduce the heat to low. Simmer, stirring often, for about 10 minutes. Cool slightly.

Process in a blender for 30 seconds. Pour through a fine-mesh strainer into a one-gallon container.

In a saucepan over high heat, bring three cups of water to a boil. Add the tea bags. Boil for 1 minute. Remove from the heat. Cover and steep for 10 minutes. Discard the tea bags.

Stir the tea, bourbon and six cups of cold water into the peach mixture.

Serve in highball glasses over ice. Garnish with peach slices.

Beverages

Per Serving (excluding unknown items): 123 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 30g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 2 Other Carbohydrates.