

Cherry Limeade Sweet Tea

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Taste of Home Magazine - June/July 2020

Yield: 2 1/2 quarts

8 cups water

6 tea bags

1/4 cup sugar

*1 can (12 ounce) frozen
limeade concentrate,
thawed*

*1 cup cherry juice blend,
chilled*

ice cubes

lime wedges (for garnish)

*dark sweet cherries (for
garnish)*

Preparation Time: 10 minutes

Cook Time: 10 minutes

In a Dutch oven, bring the water to a boil.

Remove from the heat. Add the tea bags.

Steep, covered, for 10 minutes. Discard the tea bags.

Stir in the sugar until dissolved. Cool slightly.

Transfer to a pitcher. Cool completely.

Add the limeade concentrate and juice to the tea.

Serve over ice with lime wedges and cherries for garnish.

Per Serving (excluding unknown items): 226 Calories; 0g Fat (0.0% calories from fat); 1g Protein; 57g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 74mg Sodium. Exchanges: 4 Other Carbohydrates.