
Russian Spiced Tea

Home Cookin - Junior League of Wichita Falls, TX - 1976

2 teaspoons allspice
2 teaspoons whole cloves
5 sticks cinnamon
water
1 1/2 cups sugar
6 small tea bags
juice of four oranges (or two cups diluted frozen orange juice)
juice of four lemons (or eight tablespoons canned juice)
2 1/2 cups pineapple juice

Make a cloth bag for the allspice, cloves and cinnamon. Place the bag into one quart of water. Boil for 10 minutes. Add the sugar, then cool.

Place the tea bags into the quart of boiling water. Steep for 10 minutes.

Add the juice and enough water to make one gallon of liquid. Let stand if possible.

Refrigerate and heat as wanted.

Yield: 1 gallon

Beverages

Per Serving (excluding unknown items): 1657 Calories; 3g Fat (1.4% calories from fat); 5g Protein; 426g Carbohydrate; 22g Dietary Fiber; 0mg Cholesterol; 48mg Sodium. Exchanges: 2 Grain(Starch); 5 1/2 Fruit; 1/2 Fat; 20 1/2 Other Carbohydrates.