



Good 'Ol Southern Sweet Tea



Ingredients

- 1 Gallon Water, divided
- 7 Regular Size Tea Bags (with paper tag removed)
- 2 Cups Sugar

Directions

Fill a medium sauce pan half way with water and place over medium high heat. Pour in 2 cups of sugar and stir until dissolved. Once sugar water mixture reaches a rapid boil, remove from heat. Place 7 tea bags in saucepan and dunk into sugar water mixture a couple of times with a spoon. Place lid on sauce pan and let steep for 5-6 minutes. Fill a 1 gallon pitcher half-way with cool water and ice (this will help your tea cool much faster). Once your tea has steeped for 5-6 minutes, pour tea into pitcher and throw tea bags away. Add water to pitcher to reach 1 gallon.

Pour over ice and serve.

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