

## Grape Butterfly Pea Flower Iced Tea - A Bold, Colorful Drink You Can Make at Home

Looking for a drink that's as beautiful as it is refreshing? This



**TIME**  
**20 min**

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**ChefManiac**

### INGREDIENTS

1 tsp butterfly pea flower (or 1 tea bag)  
1/3 cup grape juice  
Juice of ... lemon  
Ice cubes

### DIRECTIONS

1. ? Step 1: Steep the Tea: Place 1 tsp butterfly pea flowers (or 1 tea bag) in a cup. Add 1 cup hot water and let steep for 15-20 minutes until it reaches a deep blue color. Let cool to room temp.
2. ? Step 2: Mix with Juice and Lemon: In a glass or small pitcher, combine the steeped tea with 1/3 cup grape juice and the juice of ... lemon. Stir gently.
3. ? Step 3: Add Ice and Serve: Fill a glass with ice cubes. Pour the tea mixture over the ice and watch the color swirl into a vivid purple.
4. Serve immediately and enjoy the refreshing magic!

### SWAPS & NOTES

Tea: Loose dried butterfly pea flowers or tea bags both work.

Juice: Use 100% grape juice or white grape juice for a lighter flavor and different shade.

It gives you that vibrant purple transformation.

Sweetener: Optional-add a drizzle of honey or agave if you like your drinks sweeter.

### TIPS FOR SUCCESS

Steep time matters: The longer you steep, the deeper the color.

Layer it: For a fun effect, pour grape juice slowly over the ice, then add tea and lemon for a gradient look.

Use clear glassware: This drink is made to be seen!

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/grape-butterfly-pea-flower-iced-tea-a-bold-colorful-drink-you-can-make-at-home/>