

This Iced Green Tea with Lemon, Ginger & Honey Is My Favorite Summer Refresher

Lemon Ginger Iced Green Tea with Honey (Unbelievably Good and Refreshing)



TIME
7 min

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INGREDIENTS

4 cups water
3 green tea bags
1 tablespoon fresh ginger, sliced
... cup honey (or to taste)
... cup freshly squeezed lemon juice
Ice cubes
Lemon slices (optional, for garnish)

DIRECTIONS

- 1. Boil the Water:** Bring 4 cups of water to a boil in a medium pot, then remove it from the heat.
- 2. Steep the Tea and Ginger:** Add green tea bags and ginger slices to the hot water. Cover and let steep for 5-7 minutes, depending on how strong you like your tea.
- 3. Sweeten with Honey:** Remove the tea bags and ginger slices. While the tea is still warm, stir in the honey so it fully dissolves.
- 4. Add Lemon Juice:** Stir in the freshly squeezed lemon juice for that bright, zesty kick.
- 5. Chill It Down:** Let the tea cool to room temperature, then transfer to a pitcher and chill in the fridge for at least 1 hour.
- 6. Serve Cold:** Fill glasses with ice, pour over the chilled tea, and garnish with lemon slices if you're feeling fancy.

TIPS FOR SUCCESS

Don't over-steep the green tea : More than 7 minutes can lead to bitterness.

Use fresh lemon juice : Bottled just doesn't compare.

Batch it : Double the recipe and store in the fridge for up to 4 days.

Serve over lots of ice : This tea is best enjoyed extra cold.

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