

## Refreshing Raspberry Iced Tea: The Perfect Summer Sip

Here's what you'll need to brew up a batch of this delightful Raspberry Iced Tea:



**TIME**  
**5-7 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

8 cups water, divided  
4-6 black tea bags (or 2-3 tablespoons loose leaf black tea)  
2 cups fresh or frozen raspberries  
 $\frac{1}{2}$  to  $\frac{3}{4}$  cup granulated sugar (adjust to taste)  
Fresh lemon slices and extra raspberries for garnish (optional)

### DIRECTIONS

1. Let's get brewing and infuse some raspberry goodness!
2. Prepare the : Tea Base: In a large heatproof pitcher or pot, bring 4 cups of water to a rolling boil. Remove from heat and add the black tea bags (or loose leaf tea in an infuser). Let steep for 5-7 minutes for a medium-strength tea, or longer for a stronger brew. Discard the tea bags/infuser.
3. Make the : Raspberry Syrup: While the tea is steeping, in a separate saucepan, combine the raspberries with the remaining 4 cups of water and the granulated sugar (start with  $\frac{1}{2}$  cup, you can add more later). Bring to a boil over medium-high heat, then reduce heat and simmer, uncovered, for about 5-7 minutes, gently mashing the raspberries with a spoon as they cook to release their juices.
4. Strain the : Raspberry Mixture: Pour the raspberry mixture through a fine-mesh sieve set over a bowl or another pitcher, pressing down on the solids with the back of a spoon to extract as much liquid as possible. Discard the raspberry pulp and seeds. You should be left with a vibrant raspberry syrup.
5. Combine and : Chill: Pour the strained raspberry syrup into the pitcher with the brewed tea. Stir well to combine. Taste and add more sugar if desired, stirring until dissolved.
6. Cool : Down: Let the raspberry iced tea cool to room temperature, then transfer it to the refrigerator to chill for at least 2-3 hours, or until thoroughly cold.
7. Serve: Serve the chilled Raspberry Iced Tea over plenty of ice, garnished with fresh lemon slices and extra raspberries. Enjoy!

## SWAPS & NOTES

Tea: While black tea is classic for its robust flavor that stands up well to fruit, you can certainly experiment with other types.

Green tea would offer a lighter, more grassy note, and white tea would be very delicate.

Herbal teas like hibiscus could also be a fun, naturally caffeine-free option.

Adjust steeping times accordingly for different teas.

### TIPS FOR SUCCESS

Don't Over-Steep Tea: Black tea can become bitter if steeped for too long.

If you prefer a stronger tea flavor, use more tea bags rather than steeping for an extended period.

Press Berries Thoroughly: When straining the raspberries, really press down on them to extract all that flavorful juice.

This ensures a rich raspberry taste.

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

Original recipe: <https://chefmaniac.com/refreshing-raspberry-iced-tea-the-perfect-summer-sip/>