

Lemon Ginger Iced Green Tea - Refreshing, Zesty, and Naturally Sweet

Lemon Ginger Iced Green Tea with Honey - A Bright and Refreshing Sip



TIME
7 min

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INGREDIENTS

- 4 cups water
- 3 green tea bags
- 1 tablespoon fresh ginger, sliced
- 1/4 cup honey (or to taste)
- 1/4 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 saucepan or kettle.
- 2.** Once boiling, remove from heat.
- 3.** Steep the Tea and Ginger: Add the green tea bags and sliced fresh ginger to the hot water.
- 4.** Cover the pot and let steep for 5-7 minutes, depending on your desired strength.
- 5.** Sweeten with Honey: Remove the tea bags and ginger slices.
- 6.** While the tea is still warm, stir in the honey until fully dissolved.
- 7.** Add Lemon Juice: Stir in the fresh lemon juice for a vibrant citrus kick.
- 8.** Chill and Serve: Let the tea cool to room temperature.
- 9.** Transfer to a pitcher and refrigerate for at least 1 hour.
- 10.** Serve over ice, garnished with lemon slices if desired.

SWAPS & NOTES

and Swaps Green Tea : Use high-quality bags or loose-leaf for best flavor.

Honey : Local raw honey adds great depth; substitute maple syrup or agave for vegan versions.

Lemon : Fresh-squeezed is key-bottled juice can dull the flavor.

Ginger : Slice thin for a milder infusion or grate for extra spice.

TIPS FOR SUCCESS

Steep covered to retain heat and aroma.

Don't over-steep green tea or it may become bitter.

Adjust sweetness and citrus levels to match your taste.

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

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