

## Refreshing Raspberry Strawberry Sweet Tea: The Ultimate Summer Sip

Refreshing Raspberry Strawberry Sweet Tea



**TIME**  
**10 mins**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

4 cups water  
4 tea bags (black or green tea, depending on your preference)  
1 cup fresh raspberries  
1 cup fresh strawberries, sliced  
¾ cup sugar (or honey, to taste)  
Ice cubes  
Fresh mint leaves (optional, for garnish)

### DIRECTIONS

- 1. Boil the Water:** Start by bringing 4 cups of water to a boil in a pot. This will help extract the full flavor from the tea bags and ensure a rich, smooth base for your sweet tea.
- 2. Steep the Tea:** Once the water reaches a rolling boil, remove it from the heat and add the tea bags. Let them steep for about 5 minutes for a deep, robust flavor. If you prefer a milder tea, steep for a shorter time.
- 3. Sweeten the Tea:** After removing the tea bags, stir in sugar while the tea is still warm, so it dissolves completely. If you're using honey, add it gradually and taste as you go to get the perfect balance of sweetness.
- 4. Add Fresh Berries:** Here's where the magic happens! Toss in the fresh raspberries and sliced strawberries, gently stirring to help release their juices into the tea. The berries will naturally infuse the tea with their fruity flavors, creating a deliciously vibrant drink.
- 5. Cool and Refrigerate:** Let the tea cool to room temperature before transferring it to the refrigerator. Chill for at least an hour (or longer if you prefer it extra cold). The longer it sits, the more the berry flavors meld with the tea.
- 6. Serve Over Ice:** When you're ready to enjoy, fill glasses with ice cubes and pour the chilled tea over them. Garnish with a few whole berries and fresh mint leaves for a beautiful presentation.
- 7. Sip and Enjoy!:** Take a sip and enjoy the refreshing, fruity taste of summer in a glass.

