

## Refreshing Strawberry Lemon Iced Sweet Tea: The Ultimate Summer Sip

Strawberry Lemon Iced Sweet Tea



**TIME**  
**10 mins**

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**ChefManiac**

### INGREDIENTS

- 4 cups water
- 4 tea bags (black or green tea, depending on preference)
- 1 cup fresh strawberries, sliced
- 1 lemon, sliced
- % cup sugar (or adjust to taste)
- Ice cubes

How to Make Strawberry Lemon Iced Sweet Tea:

1. Boil the Water:
2. Brew the Tea:
3. Sweeten the Tea:
4. Add Fresh Fruit:
5. Let It Chill:
6. Serve Over Ice:

Pro Tips for the Best Iced Sweet Tea:

**Use Fresh, Ripe Strawberries:** The juicier and sweeter they are, the better your tea will taste.

**Try Honey or Agave Instead of Sugar:** For a more natural sweetener, use honey or agave syrup. Stir it in while the tea is warm for easy dissolving.

**Make It Sparkling:** Add a splash of sparkling water for a refreshing fizzy twist.

**Use Herbal Tea for a Caffeine-Free Version:** Hibiscus or chamomile tea work great as alternatives.

**Adjust the Strength:** If you like a stronger tea flavor, steep the tea bags a little longer or use

an extra tea bag.

What to Serve with Strawberry Lemon Iced Sweet Tea:

Light Pastries or Scones: A buttery scone with fresh jam is the perfect match.

Fresh Fruit Salad: A mix of berries, melon, and citrus complements the tea's flavors.

BBQ and Grilled Dishes: The tea's sweetness helps balance smoky or spicy flavors.

Cheese and Crackers: A simple cheese board with mild cheeses pairs beautifully with the fruity notes of the tea.

FAQs:

Why You Need to Try This Tea:

## DIRECTIONS

- 1. Boil the Water:** In a medium-sized pot, bring 4 cups of water to a boil. This will help extract the full flavor from the tea bags and ensure a rich, smooth base.
- 2. Brew the Tea:** Once the water is boiling, remove it from heat and add 4 tea bags. Let them steep for about 5 minutes, depending on how strong you want the tea. If using green tea, steep for a shorter time (around 3 minutes) to prevent bitterness.
- 3. Sweeten the Tea:** Remove the tea bags and stir in  $\frac{1}{4}$  cup of sugar while the tea is still warm. This ensures the sugar dissolves completely. If you prefer a lighter sweetness, start with  $\frac{1}{8}$  cup and adjust to taste.
- 4. Add Fresh Fruit:** This is where the magic happens! Stir in sliced strawberries and lemon to infuse the tea with fresh fruit flavors. The strawberries will add a touch of natural sweetness, while the lemon enhances the tart and citrusy notes.
- 5. Let It Chill:** Allow the tea to cool to room temperature, then transfer it to the refrigerator. Let it chill for at least an hour for the best flavor. The longer it sits, the more the fruit flavors will meld with the tea.
- 6. Serve Over Ice:** Fill glasses with ice cubes, pour in the chilled tea, and add a few extra slices of strawberries and lemon for a beautiful garnish. Serve immediately and enjoy!
- 7. Pro Tips for the Best Iced Sweet Tea:** Use Fresh, Ripe Strawberries: The juicier and sweeter they are, the better your tea will taste.

8. Try : Honey or Agave Instead of Sugar: For a more natural sweetener, use honey or agave syrup. Stir it in while the tea is warm for easy dissolving.
9. Make : It Sparkling: Add a splash of sparkling water for a refreshing fizzy twist.
10. Use : Herbal Tea for a Caffeine-Free Version: Hibiscus or chamomile tea work great as alternatives.
11. Adjust the : Strength: If you like a stronger tea flavor, steep the tea bags a little longer or use an extra tea bag.
12. What to Serve with Strawberry Lemon Iced Sweet Tea: This tea is incredibly versatile and pairs well with a variety of summer treats. Here are some of my favorite pairings:
13. Light : Pastries or Scones: A buttery scone with fresh jam is the perfect match.
14. Fresh : Fruit Salad: A mix of berries, melon, and citrus complements the tea's flavors.
15. BBQ and : Grilled Dishes: The tea's sweetness helps balance smoky or spicy flavors.
16. Cheese and : Crackers: A simple cheese board with mild cheeses pairs beautifully with the fruity notes of the tea.
17. FAQs: Q: Can I make this tea ahead of time?A: Absolutely! This tea actually tastes better after sitting for a few hours. Just store it in a covered pitcher in the refrigerator and enjoy within 48 hours for the freshest flavor.
18. Q: Can I use frozen strawberries instead of fresh?A: Yes! Just let them thaw slightly before adding them to the tea. They'll release their juices as they melt, enhancing the flavor.
19. Q: How can I make this tea less sweet?A: Simply reduce the amount of sugar or use a natural sweetener like honey, stevia, or monk fruit sweetener.
20. Q: Can I use green tea instead of black tea?A: Yes! Green tea gives the drink a lighter, more delicate taste that pairs beautifully with fruit. Just be sure to steep for only 3 minutes to avoid bitterness.
21. Q: How do I make this an adult-friendly cocktail?A: Add a splash of vodka, rum, or bourbon for a refreshing spiked tea! A sprig of fresh mint also adds a great finishing touch.
22. Why You Need to Try This Tea: This Strawberry Lemon Iced Sweet Tea is the perfect way to elevate your summer drinks. It's light, fruity, and bursting with flavor-far better than anything store-bought. Plus, it's easy to customize based on your sweetness preference or choice of tea.
23. So grab some fresh strawberries, brew up a batch, and pour yourself a refreshing glass of summer in a cup. If you try this recipe, let me know how you liked it!

## SWAPS & NOTES

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Serve Over Ice Fill glasses with ice cubes , pour in the chilled

tea, and add a few extra slices of strawberries and lemon for a beautiful garnish.

