

## The Perfect Summer Drink: Homemade Strawberry Sweet Tea

Let me show you why this drink works so well and how easy it is to make from scratch.



STRAWBERRY SWEET TEA

You Will Need

4 black tea bags  
4 cups water  
1 cup fresh strawberries, hulled and sliced  
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TIME  
**10 min**

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### INGREDIENTS

6 cups water  
4 black tea bags (I use Lipton or Luzianne)  
1 cup fresh strawberries, hulled and sliced  
3/4 cup granulated sugar  
1 teaspoon lemon juice  
1 cup cold water or sparkling water (for dilution)  
Ice cubes  
Extra sliced strawberries and lemon wedges for garnish

### DIRECTIONS

- 1. Brew the Tea:** I start by bringing 6 cups of water to a boil, then removing it from the heat and adding the tea bags. I let them steep for about 5 minutes - strong but not bitter. After steeping, I remove the tea bags and let the tea cool slightly.
- 2. Make the Strawberry Syrup:** While the tea cools, I make a quick strawberry syrup. I combine the sliced strawberries, sugar, and lemon juice in a small saucepan over medium heat. I stir gently until the strawberries break down and release their juices, about 5-7 minutes. Then I strain the mixture through a fine mesh sieve, pressing gently to extract all the flavor. The result is a sweet, fragrant strawberry syrup that smells like summer.
- 3. Combine and Chill:** Once the tea has cooled a bit, I pour it into a large pitcher and stir in the strawberry syrup. I add 1 cup of cold water (or sparkling water if I'm feeling fancy) and give it a good stir. Then I pop the pitcher in the fridge to chill for at least an hour - though the longer it chills, the more the flavors meld.
- 4. Serve Over Ice:** When I'm ready to serve, I fill glasses with ice, pour the strawberry sweet tea over the top, and garnish with fresh strawberries and a lemon wedge. It's the perfect refreshing sip on a hot afternoon.

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Original recipe: <https://chefmaniac.com/the-perfect-summer-drink-homemade-strawberry-sweet-tea/>