

The Perfect Summer Sipper: Lemon Ginger Iced Green Tea with Honey

This iced green tea is everything I want in a summer drink:



LEMON GINGER ICED GREEN TEA WITH HONEY

You Will Need

4 cups water
3 green tea bags
1 tablespoon fresh ginger, sliced

TIME
5 min

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INGREDIENTS

4 cups water
4 green tea bags (or loose leaf equivalent)
1-inch piece of fresh ginger, sliced
1/4 cup honey (adjust to taste)
Juice of 2 lemons (plus extra lemon slices for garnish)
Ice cubes for serving

DIRECTIONS

- 1. Boil and Steep:** I start by bringing 4 cups of water to a boil, then removing it from heat. I add the sliced ginger and green tea bags and let them steep for 5 minutes.
- 2. Sweeten:** I remove the tea bags and ginger slices, then stir in the honey while the tea is still warm so it dissolves easily.
- 3. Add Lemon:** Once the tea has cooled slightly, I stir in the freshly squeezed lemon juice.
- 4. Chill:** I transfer the tea to a pitcher and refrigerate for at least 30 minutes until it's nice and cold.
- 5. Serve:** When I'm ready to serve, I pour the tea over ice in tall glasses and garnish with fresh lemon slices and a sprig of mint if I have it on hand.

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