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Iced Mint Green Tea

Prep Time: 10 mins

Rest Time: 35 mins

Total Time: 45 mins

Ingredients

- 1/2 cup(s) mint, fresh
- 3 bag tea, green
- 2 tablespoon honey
- 4 cup(s) water, boiling
- 2 cup(s) wine, rice, sake, divided
- 4 stalk(s) lemongrass, for garnish

Preparation

1. Combine mint leaves, tea bags, honey and boiling water. Let steep for 5 minutes; remove tea bags. Refrigerate until chilled.
2. Divide among 4 large ice-filled glasses. Add 1/2 cup sake to each glass. Garnish with a stalk of lemongrass.

Non-alcoholic variation: Omit the sake.

