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Green Jasmine-Mint Iced Tea with Lemon

- 1/4 Cup loose green jasmine tea, or 12 green jasmine tea bags
- 1/2 Cup fresh mint leaves, plus more whole sprigs for garnish
- 4 Cups simmering water
- 1/2 Cup lemon juice
- 1/3 Cup honey
- 4 Cups cold water

- 1) Steep loose tea (or tea bags) and mint leaves in simmering (not boiling) water for 2 to 3 minutes.
- 2) Strain the tea (or remove tea bags and mint leaves) and pour into a large pitcher. Stir in lemon juice and honey until the honey is dissolved. Add cold water. Refrigerate until chilled, about 2 hours. Serve over ice with mint sprigs, if desired.

Makes 8 Servings

