



Midnight Iced Tea Lemonade

Ingredients:

8 cups water (2 litres)

27g Thai Midnight Tea

1 - 1.5 cup white sugar (to taste)

Sprinkle of salt

2 cups lemon juice (about 10-12 lemons)

Spices Used: Thai Midnight Tea

(10 Cups or 2.5 L) Servings

Cook Time: 30 minutes

Instructions:

1 - In a large pot add water and Thai Midnight Tea. Bring to a boil on high heat.

2 - Once boiling, lower heat, cover, and simmer for 18 minutes. You want to have a rolling slow simmer so not too gentle.

3 - Strain liquid in big bowl using a double fine sieve.

4 - Add sugar and a sprinkle of salt and stir well until completely dissolved.

5 - Add lemon juice and stir well.

6 - Cool on the counter then refrigerate overnight.

7 - Serve with lemon slices and ice cubes or blue ice cubes made with Thai Midnight Tea.



This was a great hit at the Salt Spring Island Market when we first started blending Thai Midnight Tea. It's a great twist on a refreshing lemonade iced tea to please adults and kids with its unique flavour and pink/violet colour. Stir in some vodka, gin or white rum and enjoy a refreshing summer cocktail.

SPICE SCIENCE: The blue butterfly pea flower infusion changes colour with pH changes, e.g. by adding lemon juice, turning more and more purple as acidity increases.

Serves (10 Cups or 2.5 L)

Cook Time: 30 minutes

Spice Level 2

Ingredients

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Instructions

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Spices Used a:1:{i:0;s:4:"2833";}

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