

Betty's Back! + Betty's Refreshing Raspberry Tea



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In this video, Betty returns to bettyskitchen after a break of a few days to celebrate her 41st Wedding Anniversary with her husband (and cameraman), Rick. My next video (to be uploaded tomorrow) will show you some things that Rick and I did to celebrate our anniversary. I will warn you ahead of time that it is *long*, because it spans our activity during a 24-hour period—so watch only if you have the time to spare!

In this video, we are just getting back into the swing of things, with a recipe for Refreshing Raspberry Tea. This is similar to a flavored tea I ordered during our anniversary dinner.

You will also see in this video that I was honored by a viewer, "jwlrymkr" who made a white gold pendant with the "bettyskitchen" logo for me. I am wearing it in this video, and you will see a close-up shot of the pendant at the end. It is gorgeous, and I love it! Thanks, jwlrymkr, for the wonderful gift to bettyskitchen.

Now, for the Refreshing Raspberry Tea recipe:

Ingredients:

6 cups tea, medium strength—made for regular iced tea. (I have a video on making iced tea, if you need to refer to it in making your tea.)

1 teaspoon raspberry sugar-free drink powder, or as much as desired (I used ½ inner packet of Crystal Light drink mix, which has artificial sweetener, but it will probably not be sweet enough, if you like your tea sweet. If you use sugared drink mix, you will need to adjust the amount, to get the desired amount of raspberry flavor, but not too much sugar.)

ice cubes

sugar or artificial sweetener, to taste

Fruit or fresh mint leaf for garnish (I used ½ pineapple slice and a maraschino cherry.)

Measure 6 cups of freshly made tea into a large measuring cup. Add 1 teaspoon raspberry-flavored sugar-free drink mix. Stir with a large spoon, until drink mix is dissolved. Pour the raspberry tea into a serving pitcher. (I like to mix the tea and drink mix in a measuring cup and then pour it in a pitcher, because there is usually some sediment left from the drink powder.) Fill a glass with ice cubes and sprinkle the top with sugar or artificial sweetener, if desired. Pour your Refreshing Raspberry Tea over the ice cubes and stir slightly with a straw. Garnish the top with a half-slice of pineapple and a maraschino cherry (or other fruit, as desired). Serve! This Refreshing Raspberry Tea makes a gorgeous, red-tinged addition to your meal, and it is bursting with flavor! I hope you enjoy it! It's great to be back in bettyskitchen—I missed all of you!!! Love, Betty ♥♥♥♥♥