

## Betty's Iced Tea + Tour of Betty's Pattern Glass Collection



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In this video, Betty responds to a viewer request and demonstrates how she makes the tea she is always drinking with the meals she prepares. Since the tea pitcher is central to tea-making, Betty gives a tour of her Early American Pattern Glass, focusing on tea pitchers, for those who are interested. If you're not interested, please FF through the video or "X"-out of it!

Ingredients:

1 family-size tea bag (I use the kind labeled "Iced Tea.")

1 single serving-size tea bag (Again, I use the kind labeled "Iced Tea." If you cannot find those, just use regular tea bags.

1 large pitcher water

Pour 1/2 of the pitcher of water into a saucepan (or tea kettle, or whatever you are comfortable with). Bring the water to a rolling boil, and insert the family-size tea bag and the single-serving tea bag. Swirl them around a bit, secure the tag ends, so that they do not touch the burner, and boil the tea for 3 minutes. (You may just bring the tea back to a boil, and then remove it from heat, and let it steep for about 5 to 10 minutes, depending on the desired strength of the tea. I actually boil the tea, because it has been suggested that some tea leaves are not cleaned properly, and may contain contaminants.) After 3 minutes of boiling, remove the tea bags, and let the tea cool a bit, and then pour it into your pitcher of reserved water. If possible, let the tea cool to room temperature before serving. Then serve, by pouring tea into a glass containing ice cubes. Have sugar, artificial sweetener, and lemon slices available for those who desire them. Many people prefer the tea unsweetened, with no additives. I hope you enjoyed my presentation, but, if you have a tried-and-true way of making tea, just stick with it!--there's nothing special about my tea-making! BG