

# Betty's Russian Tea



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In this video, Betty demonstrates how to make Christmastime Russian Tea. This is a delightful blend of tea and fruit juices that is infused with spices and serve hot. You will love it during the wintry weather!

## Ingredients:

1 quart tea (Make tea of any type that you like; if you need help, there is a video in bettyskitchen about making iced tea.)  
1 ½ oranges  
1 lemon  
1 pint water  
1 cup sugar  
6 whole cloves  
1 stick cinnamon

Squeeze 1 lemon and 1 ½ oranges and save juice. Boil rinds and meat of lemon and oranges, along with 6 whole cloves, 1 stick of cinnamon, and 1 cup of sugar in 1 pint of water for 5 minutes. Strain. Combine with 1 quart tea and reserved juices. Store in refrigerator until ready to use. When ready to use, heat to simmering point and then serve. This has always been a Christmastime favorite of my family. It's great on any wintry day! I hope you like it! --Betty ☐