



RECIPE

Hibiscus Spice Iced Tea

Recipe Created For French Press Main Ingredient Fruit

Cook Time Over 2 hours Serving Size 8

RECIPE NOTES

Looking for a fun way to quench your thirst this summer? This Hibiscus Spice Iced Tea is a great way to do just that, combining the perfect mix of fruits and spices for a refreshing drink. This iced tea can be made throughout the year, but summertime is definitely the best time to enjoy this refreshment. Freshness is key when making this recipe. Make sure to grab fresh strawberries, clementines and mint leaves at the grocery store or farmer's market to make this drink best. Dried hibiscus flowers are also added to offset the sweetness of the fruit. They offer a tart, cranberry-like flavour that, when infused, is the perfect kick this drink needs. As the flavours are infusing for one hour or so in your French Press, go out and take in the sun or simply kick back and relax. This Hibiscus Spice Iced Tea about 8 servings total. For a party size punch, adjust the portions up accordingly and enjoy! Here are all the ingredients you need and steps to follow before tackling this recipe.

INGREDIENTS

- 4 cups (1 litre) cold water
- ¼ cup (60 ml) sugar
- ½ cup (125 ml) dried hibiscus flowers
- ½ cup (125 ml) diced strawberries, plus more sliced strawberries for serving
- 4 keffir lime leaves (optional)
- 2 pieces ginger, each about ¼ inch (½ cm) thick, peeled
- 1 cinnamon stick
- 2 limes
- 2 clementines
- ¼ cup (60 ml) small mint leaves

INSTRUCTIONS

In a [Saucepan](#), bring the water to a boil with the sugar until the sugar has dissolved. Remove from the heat and add the hibiscus flowers, diced strawberries, keffir lime leaves, ginger and cinnamon. Transfer to a [French Press](#). Refrigerate until completely chilled.

Remove the keffir, cinnamon and ginger. Press the hibiscus and strawberries to the bottom of the French Press. Stir in the juice of 1 lime and 1 clementine.

When ready to serve, thinly slice the remaining lime and clementine into rounds. Add to the chilled tea along with some sliced strawberries, mint leaves and ice.

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