Iced Green Tea with Ginger, Mint and Honey

Ingredients

- 6 cups water
- ¼ cup ginger, peeled and sliced
- 3 to 6 bags green tea (depending on how strong you like your tea)
- ½ cup mint leaves, tightly packed, plus extra to serve
- ½ cup honey
- 1 lemon, divided

Method

1. In a medium-sized pot, combine the water and ginger slices. Bring to a boil. Once the water boils, remove from heat and add the tea bags and mint leaves. Cover the pot and steep for about 15 minutes.

2. Strain the brewed tea; separating the liquid from the mint leaves and tea bags. Mix in the honey and juice from half of the lemon into the tea.

3. Transfer to a pitcher and cool to room temperature before refrigerating.

4. Slice the second half of the lemon. When ready to serve, add 1 to 2 lemon slices into each glass, along with a few mint leaves and ice cubes. Once the tea has cooled, pour it into the glasses and serve.