

Recipe for Teatotaler's Sangria

Here's a summery twist on a classic cold beverage: iced tea mixed with fresh fruit a la sangria. Vary the sugar according to personal taste, use your favorite teabags or an eclectic mix, and please don't forget to garnish with fresh mint. It really does make a difference.

Makes 2 quarts

8 cups cold water
5 teabags (mixed, if desired)
1 orange, halved
1 lemon, halved
3 key limes or 1 standard lime, halved
up to 1/2 cup sugar (or to taste)
mint sprigs, for serving

In a large pot, bring the water to a boil. Turn off heat and add teabags. Squeeze in juice from all citrus fruits and toss spent fruits in pot. Add sugar. Stir.

Let steep 15 minutes, uncovered. Strain into a large bowl. (Discard teabags and peels.) Let cool to room temperature.

Transfer to a pitcher and refrigerate until very cold. Serve over ice, with fresh mint sprigs.