



# APRICOT LEMON & HONEY SWEET TEA



SERVES:                  PREP TIME:                  COOK TIME:  
 10                  |                  5M                  |                  45M

DAIRY FREE    GLUTEN FREE    VEGETARIAN

## INGREDIENTS:

- 1 Jar Crofter's Organic Premium Apricot Fruit Spread
- 10 Cups Cold Water Divided
- 4 Lemons Sliced into Rounds
- 4 Fresh Sliced Apricot
- ¼ Cup Raw Golden Honey
- 6-8 Green Tea Bags
- Fresh Sprigs of Mint
- Crushed Ice/Ice Cubes

## DIRECTIONS:

1. To start, bring 8 cups water to a boil and place the green tea bags along the sides of the pot. Allow the water to steep gently over low heat for 20-25 minutes. The longer you can let the water steep, the stronger the tea flavor will be.
2. Next add in the fresh sliced lemon, fresh sliced apricots & a few sprigs of mint and continue to simmer over low heat for 10-15 minutes.
3. In a separate saucepan, combine 2 cups water with Crofter's Organic Premium Apricot Fruit Spread and honey. Bring to a light simmer over low heat and mix well to combine. Next add the apricot mixture in with the tea and continue to simmer for another 5-10 minutes. Remove from heat, let the pot cool down slightly and then place it in your refrigerator for 3-4 hours or overnight. Until completely cooled.
4. Fill a glass with crushed ice, a wedge of lemon and apricot, serve and enjoy!