



ICED TEA – Powdered

Here's how to make a glass of iced tea from a container of powdered iced tea mix.



- _____ 1. Get powdered iced tea mix.
Get measuring spoons.
Get glass.
Get cold water.
Get liquid measuring cup.
Get spoon.



- _____ 2. Measure 2 teaspoons iced tea powder.



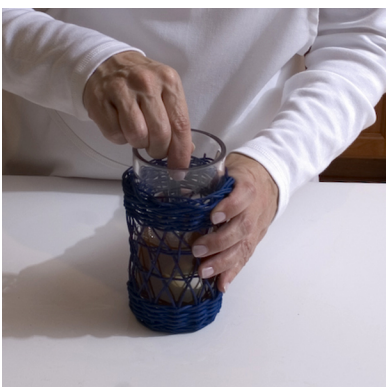
- _____ 3. Put iced tea powder into glass.



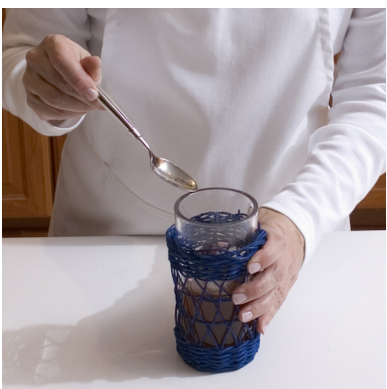
- _____ 4. Measure 1 cup cold water.



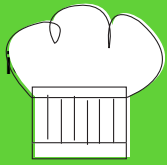
_____ 5. Put water into glass.



_____ 6. Mix.



_____ 7. Take out spoon.



ICED TEA – Powdered

Here's how to make a glass of iced tea from a container of powdered iced tea mix.

It's good to know these particulars:

To learn how to use measuring spoons, go to the *Basic Start, Cupboards* section – *Measuring Spoons* and the *Basic Start, How To's* section – *Measuring Spoons*.*

For information on how to use a liquid measuring cup, go to the *Basic Start* section, *Cupboards – Liquid Measuring Cup* and the *Basic Start, How To's* section – *Measuring Cups*.*

- _____ 1. Get powdered iced tea mix. Get measuring spoons. Get glass. Get cold water. Get liquid measuring cup. Get spoon.
Get a container of powdered iced tea mix, a clean set of measuring spoons, a clean glass, cold water from a faucet, a clean liquid measuring cup and a clean spoon.
- _____ 2. Measure 2 teaspoons iced tea powder.
Using the measuring spoons, measure two teaspoons of iced tea powder.
- _____ 3. Put iced tea powder into glass.
Put the iced tea powder from the measuring spoons into the glass.
- _____ 4. Measure 1 cup cold water.
Using the liquid measuring cup, measure one cup of cold water from the faucet.
- _____ 5. Put water into glass.
Put the water from the measuring cup into the glass.
- _____ 6. Mix.
Using the spoon, mix together the iced tea powder and water until well blended.
- _____ 7. Take out spoon.
Take the spoon out of the pitcher.



ICED TEA – Fresh Brewed

Here's how to make a pitcher of unsweetened iced tea (makes about eight 8 ounce servings).



- _____ 1. Get 2 tea bags.
Get large pitcher (that will not crack when boiling water is put into it).
Get about 8 cups boiling water or enough boiling water to fill your pitcher.
Get glasses to drink from.



- _____ 2. Open tea bag wrapper.



- _____ 3. Put tea bag into pitcher.



- _____ 4. **Careful!** Put boiling water into pitcher.



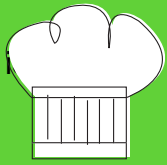
_____ 5. **Careful!** Move tea bag up and down in pitcher.



_____ 6. **Careful!** Take out tea bag when water is brown.



_____ 7. Let tea cool down for about an hour.



ICED TEA – Fresh Brewed

Here's how to make a pitcher of unsweetened iced tea (makes about eight 8 ounce servings).

It's good to know these particulars:

** To learn how to boil water, go to the *Basic Start, How To's* section – *Boil Water*. For this recipe I recommend using a liquid measuring cup to boil water in the microwave or a good old fashioned tea kettle on the stove top will do the trick.*

When making tea, you don't have to be so very precise with the amount of water you use.

I like to make a pitcher of unsweetened iced tea because this leaves open the option for each person to have their tea just the way they like it--unsweetened or sweetened.

For a sweet taste, simply add one half (1/2) teaspoon or so of sugar to your glass of iced tea and mix together with a spoon.

For a lemony taste, squeeze in some fresh lemon from a lemon wedge. Mix in with a spoon.

Be sure to take out the spoon before drinking the iced tea!

For information on how to cut a lemon wedge, go to the *Basic Start, Building Blocks* section – *Peeled, Sliced, Diced and Ready-to-Eat Fresh Fruits*.

Serve this iced tea from the pitcher and into glasses loaded with ice cubes.

_____ 1. Get 2 tea bags. Get large pitcher (that will not crack when boiling water is put into it). Get about 8 cups boiling water or enough boiling water to fill your pitcher.

Get 2 tea bags, a clean, large pitcher that will not crack when boiling water is put into it, and about eight cups of boiling water or enough boiling water to fill your pitcher.

_____ 2. Open tea bag wrappers.

Using your hands, open the tea bags and take them out of their paper wrappers.

Throw away the paper wrappers.



- _____ 3. Put tea bags into pitcher.
Put the tea bags into the pitcher so that the strings are coming up and out of the pitcher and are easy to grab on to.
- _____ 4. **Careful!** Put boiling water into cup.
Using your one hand, hold the handle on the pitcher to keep it steady and safe.
Using your other hand, carefully pour the water by tipping the container with the water down and over the pitcher.
- _____ 5. **Careful!** Move tea bags up and down in pitcher.
Using your one hand, hold the handle on the pitcher to keep it steady. Using your other hand and the string ends of the tea bags, gently pull up on a tea bag, one at a time, so that it comes up about half way in the pitcher.
Then let the string go so the tea bag drops toward the bottom of the pitcher (but don't let the string end go into the pitcher).
Do this a few times with both tea bags to get the water flavored with the tea.
- _____ 6. **Careful!** Take out tea bags when water is brown.
When the water turns brown, carefully take the tea bags out and put them in the garbage or put them on to a safe surface.
Tea can stain, so be careful where you put the bags if you are not throwing them away.
The longer you leave the tea bags in the water, the stronger the tea will be.
- _____ 7. Let tea cool down for about an hour.
Leave the pitcher of tea on a safe surface and let it cool down for about an hour at room temperature before you put it into the refrigerator.
Putting something this hot into the refrigerator is not good for the other foods in the refrigerator.