

SPICED HOLIDAY TEA

Provided by Emily Williams

7 cups water

1 ½ cups sugar

5 tea bags

1 (6 oz) can frozen orange juice concentrate, thawed, plus 1 can water

4 T. bottled lemon juice

4 cups water

5 cinnamon sticks

1 T. whole cloves

1. Bring the 7 cups water to boil in a large pot. Add the sugar and stir and cook until the sugar dissolves. Add the tea bags. Remove from heat and steep for 10 minutes; remove tea bags.
2. Add the orange juice concentrate and 1 can of water; add lemon juice and stir to combine.
3. In a separate pot, combine the 4 cups of water, the cinnamon sticks and the cloves. Bring to a boil. Reduce heat and simmer , covered, for 30 minutes; strain, and add to the tea mixture.
4. Serve hot.

Yield: 3 ¼ quarts