



Cold Brewed Green Tea

Prep time: 5 minutes **Chill time:** 8 hours to overnight **Total time:** 8 hours 5 minutes

Difficulty: Easy

Servings: 8

BY HB TEST KITCHEN



Cold Brewed Green Tea is a refreshing and tasty way to enjoy a tall glass of green tea. The green tea bags are steeped in cold water for a period of time allowing the tea to slowly steep and release its flavor. This method of brewing results in a smooth, subtle flavor that is perfect for sipping.

The tea also has numerous health benefits including antioxidants and other nutrients. So if you're looking for an easy way to enjoy green tea, try **Cold Brewed Green Tea**.

The flavor is light and refreshing, perfect for any time of day. **Cold Brewed Green Tea** is an easy way to make the most out of your favorite teas.

Ingredients

- 6-8 green tea bags (your favorite brand)
- 2 quarts of cold water

Directions

- 1 Fill a 2 quart pitcher with cold water.
- 2 Place the green tea bags in the pitcher of water and cover.
- 3 Place the pitcher in the refrigerator for at least eight hours to overnight.
- 4 Remove the tea bags from the pitcher and discard.
- 5 Replace the pitcher's cover and serve or store in the refrigerator.

TIPS

- Fewer tea bags equal less/lighter flavor
- For a stronger-deeper flavor, leave the tea bags in the pitcher for a longer time than 8 hours.
- To sweeten the cold brewed green tea, use your desired serving of a **simple syrup** which consists of a mix of half sugar and half water.

Nutrition Information

Calories per serving: 0

Servings: 8

Serving size: 1 cup

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