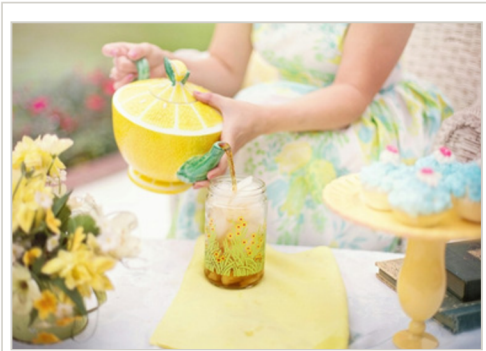
OLD FASHIONED SWEET TEA

Makes 1 Gallon



Ingredients:

5	Tea Bags (Reg. Size)
½ Cup	Granulated Sugar
½ Cup	Brown Sugar
Pinch (tiny)	Baking Soda

Instructions:

1. Bring 6 cups of water to a rolling boil
2. Once boiling, turn off the stove and immediately mix in the sugar
3. After the sugar has dissolved, place the 5 tea bags into the hot water
4. Steep tea for 12 - 15 minutes
5. After tea has steeped, remove the tea bags and pour the tea into a gallon pitcher
6. Add the tiniest pinch of baking soda to the tea and stir
7. Fill the pitcher to the gallon line, or add 10 cups of water and stir
8. Place tea in the fridge to chill, and enjoy!

BAKERI TIP: Don't rush the chill. That sweet sugar flavor really shines once the tea is icy-cold!