

# Homemade Peach Iced Tea

Serves: 8

## Ingredients

### HOMEMADE PEACH SIMPLE SYRUP:

- 3 peaches, cut into small chunks or slices
- 1 cup white sugar
- 1 cup water

### ICED TEA:

- 8 cups water
- 5-6 tea bags (depending on your preferred tea strength)

## Instructions

### HOMEMADE PEACH SYRUP:

1. Place the sugar, water, and peaches in a medium saucepan over medium heat. Stir the peach mixture as needed until the sugar dissolves. Start smashing the peaches to infuse the simple syrup with the peach flavour.
2. Cover the saucepan with a lid and remove from heat. Allow the peaches to sit in the simple syrup and steep for 30-35 minutes. Smash the peaches against the sides of the saucepan to release as much flavour as possible the peaches should be mushy and broken down. You could use a stick blender to puree them up.
3. Strain syrup in a fine mesh strainer and press the peaches against the strainer to release as much flavour as possible. Store the peach simple syrup into a bottle or container. Place in the refrigerator and allow it to cool.

### ICED TEA:

1. Bring the water to a boil, remove from heat, add the tea bags, and allow the tea to steep for 4-5 minutes. You can use additional tea bags if you prefer a stronger tea, alternately, you can use less tea bags if you prefer a weaker tea.
2. Once brewed, remove tea bags, transfer tea to a large jug Refrigerate to cool.

### PEACH ICED TEA IDEAS:

1. Serve the peach syrup alongside the brewed iced tea or add the simple syrup to the tea prior to serving. Serve with lots of ice.
2. Make into a tasty punch with lots of ice, mint leaves, lime slices. Add a half a bottle of lemonade for a bit of party fizz.
3. Try adding a sprig of thyme or rosemary into your peached iced tea for a subtle tasty difference.
4. If you can't get fresh peaches, try tinned peaches or a combination of tinned peaches and mangoes. Yum!