

NILGIRI ICED TEA INSTRUCTIONS

Each method makes **ONE GALLON** of
DOUBLE-STRENGTH CONCENTRATE

(WILL MAKE 2 GALLONS OF REGULAR-STRENGTH ICED TEA)



For either method, use one lightly-rounded cup of Nilgiri Black Tea.
(These instructions can also be applied to other teas of similar density.)

OVERNIGHT (COLD BREW) METHOD

1. Place tea leaves in a 1 gallon receptacle.
2. Add 1 gallon of cold, filtered water.
3. Cover, place in refrigerator, and allow to steep overnight.
4. After steeping is complete, pour brew through a strainer into a fresh, clean receptacle.
5. Compost (or throw away) spent tea leaves.
6. Store brew in refrigerator.

QUICK (HOT) METHOD

1. Place tea leaves in heat-resistant receptacle.
2. Add 1 gallon hot water (200° F for Nilgiri; for other teas, see package label for recommended brewing temperature).
3. Steep for 5 minutes.
4. Pour brew through strainer into fresh, clean receptacle.
5. Compost (or throw away) spent tea leaves.
6. Allow tea to cool to room temperature.
7. Store brew in refrigerator.

TO SERVE: Fill cup with ice,
pour brew over ice to top,
then **SERVE!**

As ice melts, brew will dilute to proper concentration.

