## CopyCat Starbucks Passion Tea Lemonade

## **Ingredients**

- 3 Tazo Passion Tea bags, or other fruit tea containing hibiscus and rose hip
- 2 l water, boiled, (about 8 cups)
- 5 lemons, juice only
- 1/4 cup liquid honey, substitute maple syrup, agave, or stevia,
  if desired
- 3 cup ice cubes
  lemon slices, for serving

## **Directions**

In a large heat-safe pitcher, brew the tea by adding the tea bags to the hot water.

Let cool for at least 10 minutes and remove the tea bags. Let sit in the fridge for about 1 hour. If desired, brew the tea the night before and let it sit in the fridge until the next day.

Add the juice of 5 lemons to a blender along with the honey (or whatever sweetener is desired). Blend until smooth.

Pour the sweetened lemon juice mixture into the pitcher of cold tea along with the ice.

Stir well, pour into glasses, and serve.