Pineapple Russian Tea

Ingredients:
- 1/2 gallon water
- 2 tea bags
- 1/8 teaspoon ground cloves
- 1/8 teaspoon cinnamon, or apple pie spice
- 1 cup orange juice
- 1 cup pineapple juice
- 1/2 cup lemon juice
- 1 cup sugar

Equipment:
- Large sauce pan
- Medium sauce pan
- Measuring cups
- Measuring spoons

Nutrition Facts

Directions
In a large pot, boil water with cloves and cinnamon rapidly for 20 minutes. Remove from heat, cover, and add 2 tea bags, and let "steep" for at least 1 hour.

In another saucepan, combine juices and sugar. Heat gently on medium heat, stirring to dissolve sugar. Mix tea and juices together. Serve hot.

For more recipes, please visit: www.fcs.ext.vt.edu/recipes

Friend us on Facebook and follow us on Twitter
www.facebook.com/vafnp
www.twitter.com/vafnp

The U.S. Department of Agriculture (USDA) is an equal opportunity provider and employer. This material is partially funded by USDA's Supplemental Nutrition Assistance Program – SNAP. The Supplemental Nutrition Assistance Program (SNAP) provides nutrition assistance to people with low income. It can help you buy nutritious foods for a better diet. To find out more, contact your county or city Department of Social Services or to locate your county office call toll-free: 1-800-552-3431 (M-F 8:15-5:00, except holidays). By calling your local DSS office, you can get other useful information about services. This material was partially funded by the Expanded Food Nutrition Education Program, USDA, NIFA.