

Susie's Sweet Tea

(1 gallon)

Ingredients:

- tea bags (*I like to use Lipton's, Luzianne, or Tetley. I use 1-gallon size bag from Sam's which is equivalent to 2 or 3 family size bags or 8-12 regular size bags*)
- 4 c. boiling water
- 1 1/2 - 2 c. sugar (*optional*)
- lemons, sliced (*optional*)

Directions:

Add the tea bags to the boiling water. Remove from heat and cover.

Let sit for 10-20 minutes. (*Some people don't let it sit that long and others let it sit longer. This is a matter of personal taste.*)

Remove the tea bags.

Add the sugar to the tea and stir to dissolve completely. (*You can omit the sugar for unsweet tea or use another sweetener if desired.*)

Pour the tea into a [Gallon Pitcher](#) and add cold water or ice to fill the container.

Add sliced lemons, if desired.

Most people prefer to chill the tea for a bit before drinking but I like it freshly made too.