



[Spiked Strawberry Iced Tea Recipe](#)

Recipe found on [AnnsEntitledLife.com](#)

Prep Time: 30 minutes

Cook Time: 15 minutes

Ingredients:

- 10 cups of Water, divided
- 2 Tea Bags, family size
- 1/2 cup Sugar
- 1 quart Fresh Strawberries, hulled and sliced
- 1/4 cup Lemon Juice
- Ice
- 1 cup Malibu Rum

Directions:

- In a medium pot, bring 3 cups of water to a boil on the stove.
- Add two family sized tea bags to the boiling water; reduce heat and allow to simmer for 20 minutes.
- Remove tea bags.
- While the tea is still hot, add sugar. Begin with 1/3 of a cup and gradually add the rest; stir.
- Hull and slice strawberries. Reserve one hulled strawberry for each glass of tea to be served.
- Place hulled strawberries into a food processor or blender; puree until nearly liquefied.
- Strain the strawberry puree to ensure seeds are removed.
- Pour 7 cups of cold water into your sugared tea; blend well.
- Pour the strawberry puree into the tea.
- Add lemon juice; stir well.
- Taste for desired sweetness, add more sugar if necessary; stir thoroughly.
- Add ice to pitcher.
- Pour tea into pitcher over ice cubes.
- Add Malibu Rum.
- Garnish glasses with remaining hulled strawberries.
- Serve.

Makes 2 quarts Spiked Strawberry Iced Tea

