

## The Joy of Jewish Cooking

### RECIPE 6: Peach Sweet Tea by Leelah Findley (Rachel's Daughter)



When Leelah's great, great grandparents immigrated to the United States they first made their home in Mason, Tennessee.

Since that time, sweet tea has been a staple at family gatherings.

Recently, Leelah learned how to make peach sweet tea at a workshop for Brownie Girl Scouts. It instantly became a new favorite in our household.

***We love this recipe so much we always have a pitcher in our fridge. Please enjoy!***

#### **Peach Sweet Tea:**

5 cups water  
1 Family sized tea bag  
3/4 cup sugar  
3/4 cup honey  
2 fresh peaches

1. Bring 2 cups water to a simmer and add sugar and honey, stirring occasionally
2. While pot simmers, slice peaches and set to the side.
3. In a large pitcher, add family sized tea bag and 3 cups of water. Let sit for 5 minutes then remove the tea bag.
4. Add simple syrup mixture from stove to the pitcher and stir.
5. Add in fresh cut peaches.
6. Let pitcher cool for about 30 minutes before placing in fridge to chill.
7. Serve over ice and enjoy!