Tart Lemonade and Ginger Sun Tea Slushy

Makes 6 servings

Ingredients

11 cups water, divided 1/8 cup peeled and sliced fresh ginger I cup fresh lemon juice (6 to 8 medium lemons) 6 tablespoons sugar

Directions

- I. Place 8 cups water and sliced ginger in large (at least 2-quart) glass container. Add tea bags, leaving tags hanging outside of the container. Put the lid on the container and place in the sun for 2 hours.
- 2. After 2 hours, remove the tea bags and ginger slices. Pour 1 1/2 cups tea into an ice tray. Place the ice tray in the freezer for at least 2 hours. Place the remaining tea in the refrigerator.
- 3. Pour lemon juice, 3 cups water and sugar into a pitcher. Stir until sugar is dissolved. Pour I ½ cups lemonade into an ice tray. Place the ice tray in the freezer for at least 2 hours. Place the remaining lemonade in the refrigerator.

(directions continued on back)

Total Fat 0g

Saturated Fat 0g

Total Carbohydrate 5g

Dietary Fiber 0g

Total Fat Less than Saturated Fat Less than Cholesterol Less than

Trans Fat 0g

Cholesterol 0mg

Sodium 0mg

Sugars 5g Protein 0g

Vitamin A 0%

Calcium 0%

APPETIZER OR SNACK





Directions (continued)

- 4. Add lemonade ice cubes to a blender. Blend on high speed until ice is the texture of a slushy. Scoop into wide-mouth glasses.
- 5. Repeat step 4 with tea ice cubes, layering the tea slushy over the lemonade slushy. Mix with a spoon, if desired.
- 6. Serve immediately.

TIP

To get the most juice out of your lemons, allow them to warm to room temperature. Then roll them on the countertop with the palm of your hand.

= heart smart

= low sodium

(GF) = gluten free

Visit allinahealth.org/recipes for more healthful recipe ideas.

Carb choices per serving: 0

Calories from Fat 0

Vitamin C 10%

 Iron 0% *Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: Calones: 2,000 2,500

0%

0%

2%

0%

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