



Spiced Holiday Tea Recipe

Description

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I made this spiced holiday tea for a few of my friends and it was enjoyed by all. You can drink it hot or cold, but this time of year I like to drink it hot. This holiday tea is full of the flavors of the season: cinnamon, cranberry, and cloves.

The recipe makes four one cup servings, but I tripled the recipe and it kept in the refrigerator for several days. I like to drink tea in the evenings when I'm winding down for the night. The recipe also calls for plain black tea, but you could experiment and use one of the many holiday teas that can be found this time of year.

I hope you enjoy all the sights, sounds and flavors of the holiday season while enjoying a nice cup of tea. On a side note, the pretty tin you see in the background of the picture holds a special tea made for Queen Elizabeth II called the Jubilee Blend. It was created to celebrate the sixty years of Her Majesty's reign. I purchased it when we visited England a few years ago. You can read a little bit about my trip [HERE](#).

Spiced Holiday Tea

Author: Dawn

Ingredients

- 2 cups of water
- 3 tea bags (unflavored black tea)
- 4 whole cloves
- 1 cinnamon stick
- 1 cup cranberry juice
- 3 tbsp honey
- 2 tbsp lemon juice
- 4 extra cinnamon sticks (optional)

Instructions

1. In a medium saucepan, bring water to boiling.
2. Add tea bags, cloves and cinnamon stick.
3. Reduce heat and simmer, uncovered, for 3 to 5 minutes.
4. Discard tea bags, cloves and cinnamon stick.
5. Stir in cranberry juice, honey and lemon juice and heat through.
6. Pour mixture into four heatproof cups and garnish with cinnamon stick if desired.

Linking to: [Foodie Fridays](#)

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