Bella Basil Raspberry Tea



INGREDIENTS

- 3 cups fresh raspberries
- 1 cup sugar
- 1 cup packed fresh basil leaves, coarsely chopped
- 1/4 cup lime juice
- 2 black tea bags
- 1 bottle (1 liter) carbonated water
- Ice cubes
- Optional Garnish: Fresh raspberries and basil leaves

Sourced From: https://www.tasteofhome.com/

DIRECTIONS

- 1. In a large saucepan, combine the raspberries, sugar, basil and lime juice. Mash berries. Cook over medium heat until berries release juices, 7 minutes.
- Remove from the heat; add tea bags. Cover and steep for 20 minutes. Strain, discarding tea bags and raspberry seeds. Transfer tea to a 2-qt. pitcher. Cover and refrigerate until serving.
- Just before serving, slowly add carbonated water or wine. Serve over ice. If desired, top with raspberries and basil.