

Lemon Verbena Iced Tea

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To make a gallon of tea, steep 1 cup lemon verbena herbal tea leaves in a quart of boiling water for 15 minutes. This creates a concentrated liquor. Strain, then transfer lemon verbena liquor to a large container and add 3 quarts cold water; cover and refrigerate for up to 3 days. For a 2-quart pitcher, add half of the tea mixture. Quarter 1 orange and 1 lemon. Squeeze orange and lemon quarters into the pitcher. Add mint sprigs for garnish. To serve, pour over glasses of ice and add a sprig of fresh lemon verbena or mint and citrus slices to each.