



ICED GINGER HONEY LEMON TEA

INGREDIENTS

- Scotsman Nugget Ice
- 4-to-5 inches fresh ginger, peeled and sliced
- 6 cups water
- 1 lemon, juice and zest
- ½ cup honey
- Fresh mint and lemon slices as garnish

DIRECTIONS

1. In a saucepan, combine ginger slices, water and lemon zest bring to boil.
2. Once boiling, turn off heat, cover and seep for 30-to-45 minutes.
3. Using a mesh sieve, strain the mixture into a pitcher, removing ginger slices.
4. Let it cool.
5. While still warm, add honey and lemon juice and stir until honey is dissolved.
6. Serve over Nugget Ice for additional chewing satisfaction.
7. Garnish with fresh mint and lemon slices.

Scotsman
The Ideal Ice