Sweet Tea

Ingredients

- container that can withstand boiling water (eg glass)
- 2 cups boiling water
- 3/4 cup sugar
- 6 teabags (or equivalent in loose leaf)
- pinch of baking soda
- small amount of lemon juice

Steps

1. Boil 2 cups water.
2. Put pinch of baking soda and hot water in container.
3. Add 6 tea bags, let steep 15 minutes, remove tea bags.
4. Stir in about 3/4 cup sugar to taste.
5. Add 4.5c cold water and ice cubes to dilute tea to taste.
6. Add lemon juice to glass to taste.

Notes

Correct amounts of sugar, water, and lemon juice will vary widely to taste.