

# Sticky Fingers Cooking®

## Iced Hibiscus Tea Splash

By Erin Fletter

**Prep Time** 40 / **Cook Time** / **Serves** 4 - 6

## Fun-Da-Mentals Kitchen Skills

**mix:** to thoroughly combine two or more ingredients until uniform in texture.

**pour:** to cause liquid, granules, or powder to stream from one container into another.

**squeeze:** to firmly press or twist a food with fingers, hands, or a device to remove its liquid, like shredded potatoes, frozen and thawed spinach, or tofu.

**steep:** to soak a food, like tea, in water or other liquid so as to bring out its flavor.

## Equipment

- Pitcher
- Liquid measuring cup
- Dry measuring cups
- Cutting board + kid-safe knife
- Citrus juicer (optional)

## Ingredients

### Iced Hibiscus Tea Splash

- 3 C cold water
- 1/4 to 1/2 C sugar
- 1/2 orange, juiced
- 1 lime, juiced
- 3 bags Hibiscus tea

☐ 1 ice

## Food Allergen Substitutions

Iced Hibiscus Tea Splash

### Instructions

Iced Hibiscus Tea Splash

pour + squeeze + steep + mix

Pour **3 cups of cold water** and **1/4 to 1/2 cup of sugar** into a pitcher! Squeeze in the juice from **1/2 of an orange** and **1 lime**. Then add **3 bags of Hibiscus tea**. Let it steep while you make the rest of the recipes! Before serving, remove the tea bags, mix to dissolve the sugar, and add **1 cup of ice**. Pour into cups and Salud!