

Raspberry Iced Tea

Learn how to make refreshing homemade raspberry iced tea with fresh raspberries and black tea. Perfect summer drink recipe with natural sweetness.

2h

PREP

15 min

COOK

2h 15min

TOTAL

8

SERVINGS

Easy

DIFFICULTY

Raspberry Iced Tea

Ingredients

- 1 cup raspberry
- 1 cup granulated sugar
- 8 cup water

Instructions

- 1 Brew the Tea Base**

Bring 8 cups of water to a rolling boil in a large saucepan over high heat. Remove from heat and add 6-8 black tea bags. Steep for 5-7 minutes for strong tea, then remove and discard tea bags.
- 2 Make the Raspberry Syrup**

Combine 1 cup fresh raspberries with 1 cup sugar in a separate medium saucepan. Cook over medium heat, stirring frequently, until sugar dissolves completely and raspberries break down into a chunky sauce, about 5-7 minutes.
- 3** Pour the raspberry mixture through a fine-mesh sieve into a bowl, pressing the fruit solids firmly with the back of a spoon to extract all the juice and flavor. Discard the pulp and seeds.
- 4 Combine and Cool**

Stir the strained raspberry syrup into the hot tea until completely combined. Let the mixture cool to room temperature, about 30-45 minutes.
- 5** Transfer the cooled tea to the refrigerator and chill for at least 2 hours until thoroughly cold.
- 6 Serve**

Fill tall glasses with ice cubes and pour the chilled raspberry iced tea over the ice. Garnish with fresh raspberries and mint leaves if desired and serve immediately.

Tips

Use high-quality tea bags or loose-leaf tea for the best flavor foundation. Premium black teas like Earl Grey or English Breakfast create more complex flavor profiles than basic tea bags.

Create a concentrated tea base by using less water initially, then dilute with cold water after adding the raspberry syrup. This method prevents dilution from melting ice and ensures consistent flavor.

Strain the raspberry syrup through a fine-mesh sieve or cheesecloth to remove all pulp and seeds for a smooth, professional-looking beverage.

Allow the tea to cool to room temperature before refrigerating to prevent cloudiness. If you're in a hurry, place the hot tea container in an ice bath to speed cooling.

Muddle a few fresh raspberries directly in serving glasses before adding ice and tea for bursts of fresh fruit flavor and visual appeal.

Make simple raspberry ice cubes by placing one raspberry in each ice cube compartment before freezing. These add flavor as they melt without diluting the tea.

Adjust sweetness gradually – you can always add more sugar, but you can't take it away. Start with less and increase to taste.

For the brightest flavor, add a squeeze of fresh lemon juice just before serving. The acid enhances the raspberry flavor and adds a pleasant tartness.