



Make Perfect Tea Every Time

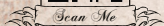
Any of our St. James Teas can be made to perfection, hot or iced, by following these steps.

First, Make it Hot

1. **Measure** loose leaf tea into a strainer, about 1 generous tsp. for every 6 oz. water.
2. **Heat** water to temperature listed on our packages (boiling for blacks and herbals, simmering for everything else).
3. **Steep** leaves in heated water to the time listed on our packages for best flavor.



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for ALL the ins and outs on making tea



Then, Make it Iced

1. **Measure, Heat, and Steep** exactly as you would to Make it Hot.
2. **Cool** on counter completely to lock in flavor.
3. **Chill** in refrigerator until cold or pour over ice to serve.

St. James Iced Tea Tip: Make ice cubes out of the tea you are serving ahead of time to avoid watering down your tea with normal ice cubes.

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