



Wintergreen Tea



Original concept from Rebecca Lemieux, Bad River

Prep Time: 15 minutes • Cook Time: 45 minutes • Total Time: 1 hour

Serving Size: 1 ½ cup • Yield: 5

Ingredients

2 quarts

hot water

40 each

dried or fresh **wintergreen** leaves, ¼-inch strips

Directions

1. Using a large sauce pan, bring water to a rolling boil over high heat. Once boiling turn off heat.
2. Stir leaves into the water and steep for 30 to 45 minutes, or until reddish in color and flavor is as strong as desired. Stirring occasionally.
3. After steeping, place a strainer over a pitcher and pour tea through strainer to remove leaves.
4. Sweeten tea with maple syrup, if desired, and serve immediately or chill and serve cold.
5. Cover tightly and keep for up to one week.