

All Recipes

Al Recipe Builder

**Similar Recipes** 

# Route 44 Cranberry Tea ··

Route 44 Cranberry Tea is a refreshing beverage made with cranberries and tea. It is often consumed as a cold drink and is perfect for hot summer days. The tartness of the cranberries combined with the sweetness of the tea creates a unique and delicious flavor.

Recipe Type: Standard	Prep Time: 10 mins
Cook Time: 5 mins	Total Time: 15 mins
Recipe Yield: 1000 grams	Number of Servings: 10
Serving Size: 100 g	

# Ingredients

200 g	Cranberries
1000 ml	water
4 pieces	black tea bags
100 g	sugar

30 ml	lemon juice
10 pieces	ice cubes

# Directions

### Step 1

Boiling

In a saucepan, bring water to a boil.

Prep Time: 5 mins

Cook Time: 0 mins

## Step 2

Simmering

Add cranberries to the boiling water and simmer for 5 minutes.

Prep Time: 0 mins

Cook Time: 5 mins

## Step 3

Straining

Remove the saucepan from heat and strain the cranberry mixture to remove the solids.

Prep Time: 0 mins

Cook Time: 0 mins

#### Step 4

#### Steeping

Return the strained cranberry liquid to the saucepan and add black tea bags. Let steep for 5 minutes.

Prep Time: 0 mins

Cook Time: 5 mins

### Step 5

Stirring

Remove the tea bags and stir in sugar until dissolved.

Prep Time: 0 mins

Cook Time: 0 mins

#### Step 6

Refrigerating

Allow the tea to cool to room temperature, then refrigerate until chilled.

Prep Time: 0 mins

Cook Time: 0 mins

## Step 7



To serve, fill glasses with ice cubes and pour the chilled cranberry tea over the ice. Add a squeeze of lemon juice for extra flavor.

Prep Time: 0 mins

Cook Time: 0 mins

# **Nutrition Facts**

Calories: 45 kcal

Fat: 0g

Protein: 0g

Carbohydrates: 12 g

# **Nutrition Facts**

### **Proteins**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)	
Protein	0 g	0%	0%	

### Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	12 g	21.82%	24%
Fibers	1 g	2.63%	4%
Sugars	10 g	N/A	N/A
Lactose	0 g	N/A	N/A

# Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	0 g	N/A	N/A
Saturated Fat	0 g	0%	0%
Fat	0 g	0%	0%
Cholesterol	0 mg	N/A	N/A

### Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	0 iu	0%	0%
Vitamin C	10 mg	11.11%	13.33%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	0 mg	0%	0%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin D	0 mcg	0%	0%

### **Minerals**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	1 mg	0.04%	0.04%
Calcium	1 mg	0.1%	0.1%
Iron	1 mg	12.5%	5.56%
Potassium	40 mg	1.18%	1.54%
Zinc	0 mg	0%	0%
Selenium	0 mcg	0%	0%

# **Recipe Attributes**

# Seasonality

Summer Fall

# Events

Christmas	East	er	Thanksgi	ving	Birthdo	ıy	Wedding	Hallowee	n	
Valentine's	Day	Mc	other's Day	F	ather's D	зу	New Year	Annivers	sary	
Baby Show	er B	Brida	l Shower	Gr	aduation	В	ack to Schoo	l Barbe	cue	Picnic
Game Day										
Meal Type	9									

Snack	Lunch	Dinner
-------	-------	--------

# Difficulty Level

Easy

Visit our website: <u>healthdor.com</u>