

# Recipe: 'Purple Sapphire' Lavender Iced Tea perfect mixer or soft drink

## Requirements

- Teapot or heat-proof jug (e.g. Pyrex), 1 litre capacity
- Tea strainer or fine-meshed sieve

## Ingredients

- 1 tsp dried hibiscus
- 2 tsp dried lavender  
(for culinary preparations .. don't buy decorative flowers by accident if shopping online)
- 600 ml water
- 100 ml pineapple juice  
(from a large can of pineapple rings or freshly juiced, see above comments)
- agave nectar or [vegan honey alternative](#) (optional)

## Instructions

1. Add the lavender and hibiscus to your teapot or heat-proof jug along with 600ml freshly boiled water. Brew for 5-8 minutes depending on desired strength.\*
2. Strain off the hibiscus and lavender. Add your pineapple juice through a strainer to remove pulp — especially important if you want that glassy, gem-like appearance.
3. If you want it sweeter, add more pineapple juice (which will make the pineapple taste more dominant, of course) or add some agave nectar or [vegan honey alternative](#), to taste.
4. Allow to cool a bit, then bottle it. Chill in the fridge and serve with ice. Optionally, garnish with pineapple.

## Tips

- \*Note: brewing for longer, or adding more hibiscus, will result in a darker coloured drink
- This would be the perfect drink to serve at a magic-themed party or Harry Potter viewing party. It looks straight out of Potions class!
- It would also make a stunning mixer in combination with a clear spirit, such as vodka, tequila or gin.
- I'm currently going booze-free for Dry February and this drink is a fun change of pace from non-alcoholic beers and oversweetened soft drinks.

Recipe by Ticho's Table ([tichostable.com](https://tichostable.com)) 