
Governor's Mansion Summer Peach Tea Punch

Junior League of Austin, Texas

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Preparation Time: 10 minutes

Start to Finish Time: 9 hours 5 minutes

4 cups water

3 family-size tea bags

2 cups loosely packed fresh mint leaves

1 bottle (33.8 oz) peach nectar

1/2 can (12 oz) frozen lemonade concentrate, thawed

1/2 cup Simple Sugar Syrup (see recipe)

1 bottle (1 liter) ginger ale, chilled

1 bottle (1 liter) club soda, chilled

fresh peach wedges for garnish

In a medium saucepan, bring the water to a boil.

Add the tea bags and mint leaves.

Boil for 1 minute and remove from heat.

Cover and steep for 10 minutes.

Discard the tea bags and mint.

Pour the liquid into a one-gallon container.

Add the peach nectar, lemonade concentrate and Simple Sugar Syrup.

Cover and chill for 8 to 24 hours.

Pour the chilled tea mixture into a punch bowl or pitcher.

Stir in the ginger ale and club soda just before serving.

Garnish with peach wedges, if desired.

Yield: 1 gallon

Per Serving (excluding unknown items): 161 Calories; trace Fat (0.2% calories from fat); 1g Protein; 41g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 62mg Sodium. Exchanges: 2 Fruit; 1/2 Other Carbohydrates.