

Passion Fruit Iced Tea

<http://userealbutter.com/2012/04/02/passion-fruit-iced-tea-recipe/>

4 tsps black tea (I used Atlas Assam from [Atlas Purveyors](#) in Boulder)
2 cups boiling water (nominally 195°F)
2 cups ice
1 cup passion fruit pulp (yields about 2/3 cup juice)
1 1/2 cups water
1/4 cup sugar or 3 oz. simple syrup* to taste

* To make simple syrup: combine 1 cup sugar and 1 cup water in a saucepan and stir over high heat until the sugar is dissolved. Bring to a boil and let boil for a minute. Remove from heat and let cool. Makes 1 3/4 cups.

Steep 4 teaspoons of tea in 2 cups of boiling water for 2-3 minutes. Strain the tea leaves out or remove the tea bags. Add 2 cups of ice to the tea and set aside. Press the passion fruit pulp through a sieve with a silicone spatula to extract as much juice as possible. Discard the seeds. (If you don't mind seeds, you can leave them in, just make sure the beat the pulp with a whisk to separate the juice from the seeds as much as you can.) You should have a juice yield of about 2/3 cup. Stir the juice into 1 1/2 cups of water. Add sugar or simple syrup to taste. Fill a glass with ice and pour the tea into the glass until it is half full. Top off with the passion fruit drink. Serves 4-6.