

The Daily Tea

THE ALEXIS SHOW

Watermelon Basil Tea Skewers

Ingredients:

2 tablespoons Assam black tea
1 cup water
1 cup sugar
6 cups watermelon, cut into 1-inch cubes
1 cup basil leaves, torn into 1-inch pieces
Special tool: 8 skewers

Directions:

Bring water to a boil and brew the Assam black tea for 5 minutes.
Strain out the tea leaves and add the brewed tea to a small pot on the stove.
Bring the tea to a rolling boil and stir in sugar until it has dissolved, approximately 2 minutes.
Let cool completely and store in an airtight container in the refrigerator for up to one week.

On 8 skewers, alternate the watermelon cubes and basil leaves.
When ready to serve, spoon Assam black tea simple syrup over each skewer.

Tip: Do you have extra syrup left over?
Use it to sweeten iced tea or spoon over shaved iced for a chilled treat.

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