

# Tea Trends

## Iced Tea For 2002

(NAPSA)—If fresh, natural iced tea is your idea of a cool drink, you may be interested in a quick new way to prepare it.

Try tea bags that brew directly in cold water, such as Lipton's new Cold Brew, for delicious iced tea in just three minutes.

Just dunk the tea bag in cold water and watch it brew the perfect drink. There's no need to spend 30 minutes boiling hot water brewing tea, waiting for it to cool, and pouring it over ice.

Lipton Cold Brew tea bags put the easy in iced tea. They are well-suited to summer picnics, family get-togethers, camping trips or the daily commute. All it takes is three minutes to brew something good for your body and your taste buds. These quick-and-easy drink ideas may help you quench your family's thirst.

### WATERMELON FLOAT

**1 watermelon, sliced in ½ lengthwise**

**64 oz. Lipton Cold Brew tea (2 family-sized Cold Brew tea bags brewed to desired strength)**

Slice a ripe watermelon in half, lengthwise, and scoop out the flesh with a spoon or melon baller. Keep the fruit in a bowl nearby. Add Lipton Cold Brew iced tea. Top it off with floating islands of watermelon and serve with a festive umbrella.

### FOUR FRUIT PUNCH

*Fresh fruit is a great flavor enhancer, and really easy to prepare.*



**A refreshing Watermelon Float is deliciously quick and easy, when prepared with the new Cold Brew tea bags.**

**2½ cups cantaloupe balls**  
**2½ cups strawberries, sliced**  
**2½ cups honeydew balls**  
**8 oz. Simple Syrup\***  
**3 oz. fresh lemon juice**  
**64 oz. Lipton Cold Brew tea (2 family-sized Cold Brew tea bags brewed to desired strength)**

Mash the melon and strawberries in the bottom of the punch bowl with the simple syrup until it is watery.

Add all the rest of the ingredients, mix well and add ice. Serve in tumblers filled with ice and garnish with a thin wheel of lemon.

### \*SIMPLE SYRUP

Fill a bottle or a jar halfway up with superfine sugar, the other half with water.

Cork or cap the bottle and shake vigorously until most of the sugar dissolves—about one minute. Let sit for five minutes, shake it again briefly before use.