

TAKEYA[®]
ICED TEA JUST GOT COOL™

By marrying form and function with sleek and colorful design, the TAKEYA[®] Iced Tea Beverage System enables and inspires you to create and enjoy healthy, hand-made iced tea beverages at home, in just minutes. Enjoy!

TAKEYA[®]
ICED TEA JUST GOT COOL™

www.TakeyaUSA.com

©2015 TAKEYA[®] USA Corporation. All rights reserved.

    /TakeyaUSA

96142.04.15



ICED TEA

REINVENTED

user guide and delicious recipes for
TAKEYA[®] Loose Leaf Iced Teas and
TAKEYA[®] Iced Tea System

included in box



use & care

TAKEYA® Iced Tea Maker

The TAKEYA Iced Tea Maker is dishwasher safe. Before initial use, we recommend washing all components with soap and warm water.

Tea Infuser

To remove tea leaves from the infuser, turn upside down and tap under running water. For deep cleaning, soak in a 50/50 solution of water and white vinegar, then clean with soap and water.

Tips

Used tea leaves may be disposed in garden soil, as they make great plant fertilizer!

O-Rings

Check that the o-ring seal is properly placed on the lid and between handle assembly and body to prevent leakage.

caution

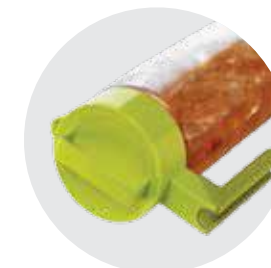
When brewing tea, allow steam to vent by not fully tightening lid.

Lid, Infuser Extender, Pitcher, Fruit Infuser and Infuser Holder made in the U.S.A. Silicone O-Rings, Silicone Handle, Mesh Tea Infuser and Citrus Juicer made in China. Assembled and packaged in the U.S.A.

features



Stores in fridge door.



Leakproof, airtight lid, stores upright or on its side.



Use with hot or cold beverages.



Twist to pour, align arrows on lid with pour spout.



Drinks stay fresh with the airtight lid.

1-Year Limited Warranty

TAKEYA USA guarantees that the following products: pitcher body, lid, cap, handle, tea infuser, extender, fruit infuser, citrus juicer, and the infuser holder to be free from defects in materials and workmanship. The warranty does not cover damage resulting from misuse.

If you find the product to be defective Takeya USA will replace the damaged item free of charge. You may contact Takeya USA by phone at 714.374.9900 ext. 314 by email at customerservice@takeyausa.com or by mail by sending correspondence to: Attention Customer Service, 214 5th Street, Suite 204 Huntington Beach, CA 92648.

This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

www.TakeyaUSA.com



30-second flash chill technology

Freshly brewed to ice cold
in 30 seconds.

HOW THE FLASH CHILL® TECHNOLOGY WORKS

First, hot water flows over the tea leaves while allowing them to move freely and open fully, releasing their flavor to create a concentrated brew. Next, ice goes in and the airtight lid seals the chamber to retain all the flavor and aroma. Shaking the iced tea maker for 30 seconds melts the ice, chills the tea and dilutes it to the perfect strength. The result is a full pitcher of perfectly brewed iced tea, ready to serve.

Hot tea & ice converge
to release
a refreshing
aromatic flavor.

Freshly brewed
to ice cold in
30 seconds!



experience our 6 loose leaf teas

At TAKEYA, we have reinvented iced tea by only using premium loose leaf teas, specially blended to be brewed and flash chilled to reveal their fresh flavors and aromas. All natural and packed with antioxidants, our loose leaf teas are gluten free and never contain artificial flavors, artificial sweeteners, artificial colors or preservatives. Our iced tea is imported and sourced globally, blended and packed in Germany.



spring green
contains caffeine



enchanted black
contains caffeine



coconut vibe
caffeine-free



mintopia green
contains caffeine



tropical black
contains caffeine



hibiscus pomegranate
caffeine-free

HOW TO MAKE ICED TEA 3 EASY STEPS

1



pour tea

- Add 2 TAKEYA iced tea packets or 8-10 tea bags or 8-10 teaspoons of loose leaf tea to infuser.
- Twist infuser into extender, then twist into lid.

2



brew tea

- Boil 1 quart of water in kettle or sauce pan and let cool for recommended time.
- Fill Iced Tea Maker halfway with hot water.
- Lower infuser into water and brew recommended time.

3



flash chill®

- Remove infuser, fill pitcher with ice, seal lid airtight.
- Shake for 30 seconds to flash chill. Tea will be diluted to the perfect strength.



For additional iced tea recipes visit [TakeyaUSA.com](https://www.TakeyaUSA.com)

vanilla, hazelnut & cardamom latte

Iced Tea Recipe made using TAKEYA Loose Leaf Enchanted Black

Inspired to swap whole vanilla beans for vanilla extract? Simply slice open and scrape out seeds from 4 beans. Mix the tiny seeds into the hot milk and pop the empty pods into the Fruit Infuser with the nuts for added flavor.

1. PREP Add chopped hazelnuts and almonds to a pan and toast over medium-low heat for 3 minutes (until nuts begin to brown). Tear open the TAKEYA Enchanted Black Iced Tea Packets and pour tea into Tea Infuser. Add 8 tablespoons of the mixed toasted nuts to the Tea Infuser and twist into lid.

2. BREW Heat milk to a boil and fill the pitcher halfway. Lower the lid with attached Tea Infuser into the hot milk, allowing steam to vent, and brew for 15 minutes. Remove the lid and detach the Tea Infuser. Stir in vanilla extract, ground cardamom and honey.

3. FLASH CHILL Top off with ice, seal lid and shake for 30 seconds to flash chill. Remove $\frac{1}{3}$ cup of the iced latte to make room for the infusion.

4. ADD NUT FLAVOR Twist the Fruit Infuser into the Infuser Extender and add the 10 remaining tablespoons of toasted nuts to the Fruit Infuser. Twist the Fruit Infuser into the lid, lower it into the iced tea latte and seal airtight. Zip on the Thermo Jacket and infuse for 3 hours in the refrigerator before serving.

INGREDIENTS

FOR 2 QUART
ICED TEA MAKER

Makes 8 glasses

10 Tablespoons
hazelnuts, chopped

8 Tablespoons
almonds, chopped

2 TAKEYA Enchanted
Black Iced Tea
Packets

4½ cups milk
(substitute:
almond milk)

5 Teaspoons pure
vanilla extract

1 Teaspoon ground
cardamom

6 Tablespoons
honey

Ice

INGREDIENTS

FOR 2 QUART
ICED TEA MAKER

Makes 8 glasses

**2 TAKEYA Enchanted
Black Iced Tea
Packets**

**4 cups cold water,
preferably filtered**

Ice

2 oranges

5 cinnamon sticks

**2½ cups red apple,
chopped into
½-inch pieces**

(Optional:
extra cinnamon
sticks for garnish)

apple, orange & cinnamon

Iced Tea Recipe made using TAKEYA Loose Leaf Enchanted Black

Cinnamon sticks add just the right touch of spice to this sweet and brisk infusion. For an extra kick of flavor, garnish each glass with a cinnamon stick.

- 1. PREP** Tear open the TAKEYA Enchanted Black Iced Tea Packets, pour tea into Tea Infuser and twist into lid.
- 2. BREW** Heat water to a boil, cool for 1 minute and fill the pitcher halfway. Lower the lid with attached Tea Infuser into the hot water, allowing steam to vent, and brew for 5 minutes. Remove the lid and detach the Tea Infuser.
- 3. FLASH CHILL** Top off with ice, seal lid and shake for 30 seconds to flash chill. Remove 2⅓ cups of the iced tea to make room for the fruit infusion.
- 4. ADD CITRUS FLAVOR** Twist the Citrus Juicer into the top of the pitcher and juice the oranges. Twist off the Citrus Juicer, seal and shake to mix.
- 5. ADD FRUIT & SPICE FLAVORS** Twist the Fruit Infuser into the Infuser Extender and add cinnamon sticks and chopped apples. Twist the Fruit Infuser into the lid, lower it into the iced tea and seal airtight. Infuse for 3 hours in the refrigerator before serving.



For additional iced tea recipes visit TakeyaUSA.com

pineapple, mango & mint

Iced Tea Recipe made using TAKEYA Loose Leaf Tropical Black

Never cut a pineapple? It's easy. Simply place the pineapple on its side and cut off the leaves, crown and stem off of the fruit. Place the pineapple upright and slice off the brown skin until you only have sweet, yellow fruit.

1. PREP Tear open the TAKEYA Tropical Black Iced Tea Packets, pour tea into Tea Infuser and twist into lid.

2. BREW Heat water to a boil, cool for 1 minute and fill the pitcher halfway. Lower the lid with attached Tea Infuser into the hot water, allowing steam to vent, and brew for 5 minutes. Remove the lid and detach the Tea Infuser.

3. FLASH CHILL Top off with ice, seal lid and shake for 30 seconds to flash chill. Remove 1½ cups of the iced tea to make room for the fruit infusion.

4. ADD FRUIT & HERB FLAVOR Twist the Fruit Infuser into the Infuser Extender and add chopped pineapple, mango and fresh mint leaves. Twist the Fruit Infuser into the lid, lower it into the iced tea and seal airtight. Infuse for 3 hours in the refrigerator before serving.

FAST JUICE ALTERNATIVE Add 1 cup chopped mint to the bottom of the pitcher and muddle with a wooden spoon. Follow the steps above to brew and chill the iced tea. Remove 2 cups of the iced tea. Add ¾ cup unsweetened and chilled mango juice and 1¼ cup unsweetened and chilled pineapple juice. Seal lid and shake to mix before serving.

INGREDIENTS

FOR 2 QUART
ICED TEA MAKER

Makes 8 glasses

2 TAKEYA Tropical Black Iced Tea Packets

4 cups cold water, preferably filtered
Ice

1½ cups pineapple, chopped into ½-inch pieces

1 cup mango, chopped into ½-inch pieces

⅔ cup fresh mint, chopped

For additional iced tea recipes visit TakeyaUSA.com

INGREDIENTS

FOR 2 QUART
ICED TEA MAKER

Makes 8 glasses

2 TAKEYA Tropical Black Iced Tea Packets

4 cups cold water, preferably filtered

4 Tablespoons honey

Ice

1 lime

1½ cups papaya, chopped into ½-inch pieces

1 cup kiwi, chopped into ½-inch pieces

papaya, kiwi & lime

Iced Tea Recipe made using TAKEYA Loose Leaf Tropical Black

This tropical trio of flavors easily sends your senses to the tropics. Perfect for poolside parties or just when you need to get away...via your taste buds.

1. PREP Tear open the TAKEYA Tropical Black Iced Tea Packets, pour tea into Tea Infuser and twist into lid.

2. BREW Heat water to a boil, cool for 1 minute and fill the pitcher halfway. Lower the lid with attached Tea Infuser into the hot water, allowing steam to vent, and brew for 5 minutes. Remove the lid and detach the Tea Infuser. Stir in honey until dissolved.

3. FLASH CHILL Top off with ice, seal lid and shake for 30 seconds to flash chill. Remove 1¾ cups of the iced tea to make room for the fruit infusion.

4. ADD CITRUS FLAVOR Twist the Citrus Juicer into the top of the pitcher and juice the lime. Twist off the Citrus Juicer, seal and shake to mix.

5. ADD FRUIT FLAVOR Twist the Fruit Infuser into the Infuser Extender and add chopped papaya and kiwi. Twist the Fruit Infuser into the lid, lower it into the iced tea and seal airtight. Zip on the Thermo Jacket and infuse for 3 hours in the refrigerator before serving.

For additional iced tea recipes visit TakeyaUSA.com



For additional iced tea recipes visit TakeyaUSA.com



honeydew & mint

Iced Tea Recipe made using TAKEYA Loose Leaf Spring Green

Use toothpicks to create small fruit and herb kabobs. Simply layer mint and honeydew cubes on toothpicks or drink stirrers, and add to each glass before serving.

1. PREP Tear open the TAKEYA Spring Green Iced Tea Packets, pour tea into Tea Infuser and twist into lid.

2. BREW Heat water to a boil, cool for 4 minutes and fill the pitcher halfway. Lower the lid with attached Tea Infuser into the hot water, allowing steam to vent, and brew for 3 minutes. Remove the lid and detach the Tea Infuser. Stir in honey until dissolved.

3. FLASH CHILL Top off with ice, seal lid and shake for 30 seconds to flash chill. Remove 1 $\frac{1}{3}$ cups of the iced tea to make room for the fruit infusion.

4. ADD FRUIT & HERB FLAVORS Twist the Fruit Infuser into the Infuser Extender and add chopped mint and honeydew. Twist the Fruit Infuser into the lid, lower it into the iced tea and seal airtight. Zip on the Thermo Jacket and infuse for 3 hours in the refrigerator before serving.

FAST FRUIT BLEND ALTERNATIVE Add 1 cup chopped mint to the bottom of the pitcher and muddle with a wooden spoon. Follow the steps above to brew, sweeten (using 4 tablespoons honey) and chill the iced tea. Remove 2 cups of the iced tea. Add 2 cups blended honeydew. Seal lid and shake to mix before serving.

INGREDIENTS

FOR 2 QUART
ICED TEA MAKER

Makes 8 glasses

**2 TAKEYA Spring
Green Iced Tea
Packets**

**4 cups cold water,
preferably filtered**

**3 Tablespoons
honey**

Ice

**$\frac{2}{3}$ cup fresh mint,
chopped**

**$2\frac{1}{3}$ cups honeydew,
chopped into
 $\frac{1}{2}$ -inch pieces**

(Optional: extra
mint and honeydew
for garnish)

INGREDIENTS

FOR 2 QUART
ICED TEA MAKER

Makes 8 glasses

5-inch piece ginger,
thinly sliced

2 TAKEYA Spring
Green Iced Tea
Packets

4 cups cold water,
preferably filtered

4½ Tablespoons
honey

Ice

2 lemons

2¾ cups pear,
chopped into
½-inch pieces

pear, lemon & ginger

Iced Tea Recipe made using TAKEYA Loose Leaf Spring Green

While every pear variety will infuse to reveal a delicate fruit flavor, we recommend Bosc for its crisp, sweet flavor or Bartlett for its extra juicy fruit.

- 1. PREP** Add sliced ginger to bottom of the pitcher and muddle with a wooden spoon. Tear open the TAKEYA Spring Green Iced Tea Packets, pour tea into Tea Infuser and twist into lid.
- 2. BREW** Heat water to a boil, cool for 4 minutes and fill the pitcher halfway. Lower the lid with attached Tea Infuser into the hot water, allowing steam to vent, and brew for 3 minutes. Remove the lid and detach the Tea Infuser. Stir in honey until dissolved.
- 3. FLASH CHILL** Top off with ice, seal lid and shake for 30 seconds to flash chill. Remove 1¾ cups of the iced tea to make room for the fruit infusion.
- 4. ADD CITRUS FLAVOR** Twist the Citrus Juicer into the top of the pitcher and juice the lemons. Twist off the Citrus Juicer, seal and shake to mix.
- 5. ADD FRUIT FLAVOR** Twist the Fruit Infuser into the Infuser Extender and add chopped pear. Twist the Fruit Infuser into the lid, lower it into the iced tea and seal airtight. Zip on the Thermo Jacket and infuse for 3 hours in the refrigerator.



For additional iced tea recipes visit TakeyaUSA.com



For additional iced tea recipes visit [TakeyaUSA.com](https://www.TakeyaUSA.com)

watermelon, lime & mint

Iced Tea Recipe made using TAKEYA Loose Leaf Mintopia Green

To get an even bigger watermelon kick from this drink, fill glasses with frozen watermelon cubes just before serving. Simply slice watermelon into 1-inch cubes and freeze until solid.

1. PREP Tear open the TAKEYA Mintopia Green Iced Tea Packets, pour tea into Tea Infuser and twist into lid.

2. BREW Heat water to a boil, cool for 3 minutes and fill the pitcher halfway. Lower the lid with attached Tea Infuser into the hot water, allowing steam to vent, and brew for 3 minutes. Remove the lid and detach the Tea Infuser. Stir in honey until dissolved.

3. FLASH CHILL Top off with ice, seal lid and shake for 30 seconds to flash chill. Remove 2½ cups of the iced tea to make room for the fruit infusion.

4. ADD CITRUS FLAVOR Twist the Citrus Juicer into the top of the pitcher and juice the lime. Twist off the Citrus Juicer, seal and shake to mix.

5. ADD FRUIT & HERB FLAVORS Twist the Fruit Infuser into the Infuser Extender and add chopped watermelon and mint. Twist the Fruit Infuser into the lid, lower it into the iced tea and seal airtight. Infuse for 3 hours in the refrigerator.

FOOD PAIRING *Bring on the spices and pair curry, pepper and hot sauces with the sweet and refreshing flavors of watermelon, lime and mint.*

INGREDIENTS

FOR 2 QUART
ICED TEA MAKER

Makes 8 glasses

**2 TAKEYA Mintopia
Green Iced Tea
Packets**

**4 cups cold water,
preferably filtered**

**4 Tablespoons
honey**

Ice

1 lime

**2¾ cups
watermelon,
chopped into
½-inch pieces**

**⅔ cup fresh
mint, chopped**

(Optional:
extra watermelon
for garnish)

INGREDIENTS

FOR 2 QUART
ICED TEA MAKER

Makes 8 glasses

**2 TAKEYA Mintopia
Green Iced Tea
Packets**

**4 cups cold water,
preferably filtered**

**4 Tablespoons
honey**

Ice

**1½ cups
strawberries,
stems removed
& chopped into
½-inch pieces**

**1 cup raspberries,
chopped**

(Optional:
extra raspberries
for garnish)

raspberry & strawberry

Iced Tea Recipe made using TAKEYA Loose Leaf Mintopia Green

There's more to drink décor than those miniature paper umbrellas. Serve this berry sip with raspberry ice cubes for a fun burst of color and added chill. Just add one whole raspberry to each ice cube mold, add water and freeze.

- 1. PREP** Tear open the TAKEYA Mintopia Green Iced Tea Packets, pour tea into Tea Infuser and twist into lid.
- 2. BREW** Heat water to a boil, cool for 3 minutes and fill the pitcher halfway. Lower the lid with attached Tea Infuser into the hot water, allowing steam to vent, and brew for 3 minutes. Remove the lid and detach the Tea Infuser. Stir in honey until dissolved.
- 3. FLASH CHILL** Top off with ice, seal lid and shake for 30 seconds to flash chill. Remove 1½ cups of the iced tea to make room for the fruit infusion
- 5. ADD FRUIT FLAVOR** Twist the Fruit Infuser into the Infuser Extender and add chopped strawberries and raspberries. Twist the Fruit Infuser into the lid, lower it into the iced tea and seal airtight. Zip on the Thermo Jacket and infuse for 3 hours in the refrigerator.

FAST BLEND ALTERNATIVE Follow the steps above to brew, sweeten (use 5 tablespoons of honey) and chill the iced tea. Remove 1¾ cups of the iced tea. Add 1 cup blended strawberries and ¾ cup blended raspberries. Seal lid and shake to mix before serving.



For additional iced tea recipes visit [TakeyaUSA.com](https://www.TakeyaUSA.com)

coconut, pineapple & lime

Iced Tea Recipe made using TAKEYA Loose Leaf Coconut Vibe

Add a chilly burst of flavor by filling each glass with a few frozen pineapple cubes before serving. Simply chop extra pineapple into 1-inch cubes and freeze until solid.

1. PREP Tear open the TAKEYA Coconut Vibe Iced Tea Packets, pour into Tea Infuser along with the dried coconut flakes. Twist the Tea Infuser into the lid.

2. BREW Heat water to a boil, cool for 1 minute and fill the pitcher halfway. Lower the lid with attached Tea Infuser into the hot water, allowing steam to vent, and brew for 7 minutes. Remove the lid and detach the Tea Infuser. Stir in honey until dissolved.

3. FLASH CHILL Top off with ice, seal lid and shake for 30 seconds to flash chill. Remove 1½ cups of the iced herbal blend to make room for the fruit infusion.

4. ADD CITRUS FLAVOR Twist the Citrus Juicer into the top of the pitcher and juice the limes. Twist off the Citrus Juicer, seal and shake to mix.

5. ADD FRUIT FLAVOR Twist the Fruit Infuser into the Infuser Extender and add chopped pineapple. Twist the Fruit Infuser into the lid, lower it into the iced herbal blend and seal airtight. Infuse for 3 hours in the refrigerator.

INGREDIENTS

FOR 2 QUART
ICED TEA MAKER

Makes 8 glasses

2 TAKEYA Coconut Vibe Iced Tea Packets

3 Tablespoons dried coconut flakes/chips (unsweetened)

4 cups cold water, preferably filtered

2 Tablespoons honey

Ice

2 limes

2¾ cups pineapple, chopped into ½-inch pieces

(Optional:
extra pineapple
for garnish)

papaya, mango & mint

Iced Tea Recipe made using TAKEYA Loose Leaf Coconut Vibe

INGREDIENTS

FOR 2 QUART
ICED TEA MAKER

Makes 8 glasses

2 TAKEYA Coconut Vibe Iced Tea Packets

4 cups cold water, preferably filtered

3 Tablespoons honey

Ice

1¾ cups mango, chopped into ½-inch pieces

1 cup papaya, chopped into ½-inch pieces

Fresh mint, for garnish

Not quite sure how to pick the perfect papaya? Look for one with yellow skin that offers a light, sweet aroma. It's best to chop the fruit when ripe, and then store it in an airtight container in the refrigerator before infusing.

1. PREP Tear open the TAKEYA Coconut Vibe Iced Tea Packets, pour into Tea Infuser and twist into lid.

2. BREW Heat water to a boil, cool for 1 minute and fill the pitcher halfway. Lower the lid with attached Tea Infuser into the hot water, allowing steam to vent, and brew for 7 minutes. Remove the lid and detach the Tea Infuser. Stir in honey until dissolved.

3. FLASH CHILL Top off with ice, seal lid and shake for 30 seconds to flash chill. Remove 1½ cups of the iced herbal blend to make room for the fruit infusion.

4. ADD FRUIT FLAVOR Twist the Fruit Infuser into the Infuser Extender and add chopped mango and papaya. Twist the Fruit Infuser into the lid, lower it into the iced herbal blend and seal airtight. Zip on the Thermo Jacket and infuse for 3 hours in the refrigerator. Garnish each glass with fresh mint sprigs before serving.

FOOD PAIRING *Smooth, cool cucumber and yogurt soup or chilled coconut gazpacho pair well with this light, tropical iced tea infusion.*

For additional iced tea recipes visit TakeyaUSA.com



sparkling cherry & blood orange

Iced Tea Recipe made using TAKEYA Loose Leaf Hibiscus Pomegranate

Trying to kick the soda habit? This sparkling iced herbal infusion with bold cherry and blood orange flavors may do the trick.

1. PREP Tear open the TAKEYA Hibiscus Pomegranate Iced Tea Packets, pour into Tea Infuser and twist into lid.

2. BREW Heat water to a boil, cool for 1 minute and fill the pitcher halfway. Lower the lid with attached Tea Infuser into the hot water, allowing steam to vent, and brew for 7 minutes. Remove the lid and detach the Tea Infuser. Stir in honey until dissolved.

3. FLASH CHILL Top off with ice, seal lid and shake for 30 seconds to flash chill. Remove 2 cups of the iced herbal blend to make room for the fruit infusion.

4. ADD CITRUS FLAVOR Twist the Citrus Juicer into the top of the pitcher and juice the blood oranges. Twist off the Citrus Juicer, seal and shake to mix.

5. ADD FRUIT FLAVOR Twist the Fruit Infuser into the Infuser Extender and add chopped cherries. Twist the Fruit Infuser into the lid, lower it into the iced herbal blend and seal airtight. Infuse for 3 hours in the refrigerator. Before serving, fill each glass $\frac{3}{4}$ full and top off with a splash of sparkling water.

TAKEYA TIP *Don't feel like pitting cherries? In place of the fresh fruit, use the same amount of frozen pitted cherries.*

INGREDIENTS

FOR 2 QUART
ICED TEA MAKER

Makes 8 glasses

2 TAKEYA Hibiscus Pomegranate Iced Tea Packets

4 cups cold water, preferably filtered

2½ Tablespoons honey

Ice

4 blood oranges

2½ cups cherries, pitted and chopped

1 bottle sparkling water (approx. 16.9 oz.)

grapefruit orangeade

Iced Tea Recipe made using TAKEYA Loose Leaf Hibiscus Pomegranate

INGREDIENTS

FOR 2 QUART
ICED TEA MAKER

Makes 8 glasses

2 TAKEYA Hibiscus Pomegranate Iced Tea Packets

4 cups cold water, preferably filtered

6 Tablespoons honey

Ice

2 large grapefruits (or 4 small grapefruits)

5 oranges

Surrounded by citrus and not sure which orange to choose? We recommend the Cara Cara orange for its rosy hue, low acidity and extra sweet taste.

1. PREP Tear open the TAKEYA Hibiscus Pomegranate Iced Tea Packets, pour into Tea Infuser and twist into lid.

2. BREW Heat water to a boil, cool for 1 minute and fill the pitcher halfway. Lower the lid with attached Tea Infuser into the hot water, allowing steam to vent, and brew for 7 minutes. Remove the lid and detach the Tea Infuser. Stir in honey until dissolved.

3. FLASH CHILL Top off with ice, seal lid and shake for 30 seconds to flash chill. Remove 3½ cups of the iced herbal blend to make room for the citrus juice.

4. ADD CITRUS FLAVOR Twist the Citrus Juicer into the top of the pitcher and juice the grapefruits and oranges (rinse off Citrus Juicer occasionally during juicing to remove pulp and seeds). Twist off the Citrus Juicer, seal and shake to mix before serving. Zip on the TAKEYA Thermo Jacket.



iced tea recipe book



Iced Tea Reinvented includes 50 handcrafted Iced Tea recipes using the TAKEYA Iced Tea Beverage System. Easy to make, our delicious and refreshing recipes accent our iced teas with fresh fruit, herbs and spices and will inspire you to enjoy and experiment with all 6 of our premium loose leaf iced teas.

For additional recipes and videos, or to purchase *Iced Tea Reinvented*, visit [TakeyaUSA.com](https://www.TakeyaUSA.com)