

Spiced Cranberry-Apple Iced Tea: A Frosty, Fun Treat

(NAPSA)—When it comes to beverages, cold is hot this holiday season. Iced tea appears to be America's favorite, representing 85 percent of all U.S. tea consumption. With so many wintry and seasonal tea flavors available—including gingerbread, cranberry, peppermint, spiced apple cider, citrus almond, pumpkin spice, candied apple and more—iced tea is becoming one of the most popular beverages at the holiday table.

Frosty iced tea is also one of the easiest holiday beverages to prepare, so the hosts can enjoy the party along with the guests. Brew it ahead of time and store it in the fridge, and then just pour over ice to serve. Or, use an automatic iced tea maker such as the Capresso Iced Tea Maker, for custom brewed iced tea, from either loose tea or bags, at the touch of a button.

If the holidays inspire your creativity in the kitchen, try this favorite:

Holiday Spiced Cranberry-Apple Iced Tea

6–8 black tea bags

1 cup cranberry-apple juice

2 medium-sized Fuji apples, unpeeled, sliced

Dash of ground cinnamon

Dash of ground nutmeg

Simple syrup to taste

Custom brew this tea in minutes in a Capresso Iced Tea Maker.

Fill the pitcher with ice and sliced apples. Save some of the



Holiday Spiced Cranberry-Apple Iced Tea can be a cool idea for holiday entertaining.

sliced apples for garnish. Fill the water tank with fresh cold water, and place 6 to 8 bags of black tea (or your desired portion of loose tea) in the filter basket. Push the brew button and allow the tea to brew.

Once brewing is complete, pour 1 cup of cran-apple beverage into the pitcher and stir. Pour into tall serving glasses and sprinkle with ground cinnamon and ground nutmeg. Garnish with remaining apple slices and enjoy.

You can find more iced tea recipes at www.capressoblog.com and more information at www.capresso.com.