

Orange Spiced Tea

During cold winter evenings, my granny would gather a knitted blanket onto to her lap and sip her favorite tea. The odor of orange punctuated by the dark musk of cloves would fill our small living room as she sipped, slowly turning the pages of her latest travel book. My version of her favorite tea has cinnamon for added spice and flavor.

Serves 2-4, makes 4 cups of tea

Ingredients

4 cups boiling water
Peels from 2 oranges
10 whole cloves
2 cinnamon sticks
1/4 cup granulated sugar or sugar substitute

Directions

Add all ingredients in a heat proof pitcher. Steep for 5-6 minutes, strain and enjoy.

Make It A Tea Party

Serve with Almond Tea Cake or Pear Hazelnut Muffins.

Wine Pairing

Rum