

White Lemon Balsamic Arnold Palmer

WITH TEXAS HILL COUNTRY WHITE LEMON
BALSAMIC VINEGAR



Ingredients

Balsamic Simple Syrup:

- 2 cups of sugar
- 1 ½ cups of water
- 1 250ml of White Lemon Balsamic Vinegar



Notes

Directions

1. Start with the tea of your choice, not sweetened
2. Bring ingredients to a simmer and stir until the sugar has dissolved.
3. Let cool in the refrigerator before serving.
4. Add 1 cup of your simple syrup to one gallon of fresh tea.
5. Simple syrup will keep in an air-tight container for two weeks.