

Recipe Index

- 08 - BASIL MO-TEA-TOS
- 18 - BLACK BUBBLE TEA
- 19 - "BRANTEA" ALEXANDER
- 15 - CHOCOLATE SOY TEA
- 03 - CHOCOLATEA BANANA SMOOTHIES
- 06 - FRUIT-TEA SMOOTHIES
- 21 - FRUITY GREEN TEA SMOOTHIES
- 11 - GREEN APPLE-TEA-NI
- 09 - GREEN TEA BANANA SMOOTHIES
- 02 - GREEN TEA COSMO
- 11 - GREEN TEA MOJITO
- 15 - GREEN TEA ROASTED CHICKEN
- 14 - HOT 'TEADY'
- 17 - ICED TEA POPS
- 22 - ICED TEA PUNCH
- 14 - MIXED FRUIT TEA SLUSHY
- 18 - MO-TEA-TO
- 21 - MO-TEA-TOS (NON-ALCOHOLIC)
- 16 - PEACH MELBA SPARKLER
- 12 - PEACH MELBA TEA FRAPPE
- 13 - PINEAPPLE TEA SORBET
- 12 - POMEGRANATE MAR-TEA-NI
- 04 - RASPBERRY BUBBLE TEA
- 22 - RASPBERRY MAR-TEA-NI
- 10 - RASPBERRY TEA DAIQUIRIS
- 23 - RASPBERRY TEA MARGARITA
- 16 - SUNRISE TEA BREEZE
- 20 - TEA EGG DROP SOUP
- 13 - TEA-MARINATED PORK CHOPS
- 20 - TEA-INFUSED RICE
- 17 - WHITE TEA DRIZZLE
- 19 - WHITE TEA ORZO



PURELEAF[™]
ICED TEA

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GREEN TEA COSMO

Servings: 1

Prep Time: 5 minutes

3 ounces LIPTON® PureLeaf™ Green Tea with Honey

1 ounce orange juice

½ ounce fresh lime juice

½ ounce cranberry juice cocktail

In shaker filled with ice, and all ingredients. Shake well, then strain into chilled Martini glass. Garnish, if desired, with lime peel.

Tip: For a special twist, substitute 1 ounce vodka for 1 ounce orange juice.

Please drink responsibly



PURELEAF™
ICED TEA

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CHOCOLATEA BANANA SMOOTHIES

Servings: 4

Prep Time: 5 minutes



1 bottle LIPTON® PureLeaf™ Sweetened Iced Tea or LIPTON® PureLeaf™ Unsweetened Iced Tea, chilled

½ cup heavy or whipping cream

⅓ cup chocolate syrup

1 medium banana

2 cups ice cubes (about 8 to 10)

In blender, process all ingredients until smooth. Serve immediately and drizzle, if desired, with additional chocolate syrup.

Tip: For a decorative twist, drizzle melted chocolate into glass; refrigerate 5 minutes to set.



PURELEAF™
ICED TEA



RASPBERRY BUBBLE TEA

Servings: 6

Prep Time: 15 minutes

Chill Time: 2 minutes

6 cups water

½ cup large pearl tapioca

2 bottles LIPTON® PureLeaf™ Iced Tea with Raspberry

¾ cup sweetened condensed milk

In 4-quart saucepan, bring water to a boil over high heat. Stir in tapioca. Reduce heat to medium and simmer covered 30 minutes or until tapioca is translucent. Drain and rinse with cold water until completely cool.

Combine tapioca with remaining ingredients and chill.



PURELEAF™
ICED TEA

FRUIT-TEA SMOOTHIES

Servings: 4

Prep Time: 10 minutes



1 bottle (16 oz.) LIPTON® PureLeaf™
Iced Tea with Lemon or LIPTON®
PureLeaf™ Unsweetened Iced Tea,
chilled

2 cups frozen strawberries

1 cup Breyers® Fat Free Creamy Vanilla
Ice Cream

1 Tbsp. sugar

In blender, process all ingredients until
smooth. Serve immediately in tall
glasses and garnish, if desired, with
fresh strawberries.



PURELEAF™
ICED TEA



BASIL MO-TEA-TOS

Servings: 4

Prep Time: 10 minutes

1 large lime, quartered

6 large fresh basil leaves

¼ cup sugar

1 bottle (16 oz.) LIPTON® PureLeaf™ Green Tea with Honey

2 cups chilled seltzer

In glass pitcher, squeeze lime, then basil and sugar. With wooden spoon, thoroughly crush against side of pitcher; add lime rinds. Stir in LIPTON® PureLeaf™ Green Tea with Honey. Just before serving, add seltzer and pour into ice-filled glasses.

Tip: For a great tip substitute 1 cup light rum for 1 cup of the seltzer.

Garnish, if desired, with additional basil leaves.

Please drink responsibly



PURELEAF™
ICED TEA

GREEN TEA BANANA SMOOTHIES



Servings: 4

Prep Time: 5 minutes

1 bottle (16 oz.) LIPTON® PureLeaf™
Green Tea with Honey, chilled

1 cup Breyers® All Natural Vanilla
Ice Cream

2 medium bananas

In blender, process all ingredients until
smooth. Serve immediately.



PURELEAF™
ICED TEA

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RASPBERRY TEA DAIQUIRIS

Servings: 4

Prep Time: 10 minutes

1 bottle (16 oz.) LIPTON® PureLeaf™ Iced Tea with Raspberry, chilled

2 cups (1 pint) raspberry sorbet

½ cup water

Process all ingredients in blender until smooth. Pour into tall glasses and garnish, if desired, with additional raspberries.

TIP: For a special twist, substitute ½ cup rum for water.

Please drink responsibly.

Also terrific with LIPTON® PureLeaf™ Sweetened or Unsweetened Iced Tea.


PURELEAF™
ICED TEA

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GREEN TEA MOJITO

Servings: 1

Prep Time: 5 minutes

½ lime

6 large mint leaves

2 ounces LIPTON® PureLeaf™ Green Tea with Honey

In highball glass, squeeze lime. Add lime and mint, then crush. Fill glass with ice and add remaining ingredients.

Tip: For a special twist, add 1 ounce white rum.

Please Drink Responsibly



PURELEAF™
ICED TEA

GREEN APPLE-TEA-NI

Servings: 1

Prep Time: 5 minutes

2 ounces LIPTON® PureLeaf™ Green Tea with Honey

2 ounces apple juice

1 ounce Rose's® Sour Apple Mix

In shaker filled with ice, add all ingredients. Shake well, then strain into chilled Martini glass. Garnish, if desired, with green apple slices.

Tip: Add 2 ounces vodka for a special kick!

Please Drink Responsibly

PEACH MELBA TEA FRAPPE

Servings: 4
Prep Time: 5 minutes

1 bottle LIPTON® PureLeaf™ Iced Tea with Raspberry
2 cups frozen sliced peaches
1 cup vanilla frozen yogurt
1 Tbsp. sugar

In blender, process all ingredients until smooth. Serve immediately and garnish, if desired, with raspberries.

POMEGRANATE MAR-TEA-NI

Servings: 1
Prep Time: 5 minutes

2 ounces LIPTON® PureLeaf™ Lemon Sweetened Iced Tea
2 ounces pomegranate juice

In shaker filled with ice, add all ingredients. Shake well, then strain into chilled martini glass. Garnish, if desired, with lemon peel.

Serving suggestion: Moisten rim of chilled martini glass with lemon wedge, then coat with colored sugar.

Tip: For a special kick, add 1 ounce vodka.

Please Drink Responsibly



PURELEAF™
ICED TEA

PINEAPPLE TEA SORBET

Servings: 4
Prep Time: 5 minutes
Chill Time: 3 hours

1 bag (16 oz.) frozen pineapple chunks
1 bottle LIPTON® PureLeaf™ Iced Tea with Raspberry
2 Tbsp. sugar

In blender, process all ingredients until smooth, scraping down sides occasionally. In 9-inch metal cake pan, spread tea mixture. Freeze 3 hours or overnight. To serve, scoop sorbet into dessert dishes and serve immediately. Garnish, if desired, with raspberries.



PURELEAF™
ICED TEA

TEA-MARINATED PORK CHOPS

Developed in collaboration with The Feisty Foodie

Servings: 4
Prep Time: 5 minutes
Marinate Time: 1 hour
Cook Time: 15 minutes

1 bottle LIPTON® PureLeaf™ Unsweetened Black Tea, divided
4 boneless pork chops (about ¾-inch thick)
½ tsp. salt, divided
¼ tsp. ground black pepper
2 Tbsp. margarine or butter, divided
1 Tbsp. all-purpose flour

Pour 1 cup LIPTON® PureLeaf™ Unsweetened Black Tea over pork chops in large resealable plastic bag. Close bag and marinate in refrigerator at least 1 hour .

Remove chops from marinade, discarding marinade. Season chops with ¼ tsp. salt and pepper. Melt 1 tablespoon margarine in 12-inch nonstick skillet over medium-high heat and brown chops. Remove chops; set aside.

Melt remaining 1 tablespoon margarine in same skillet, then stir in flour until blended. Slowly stir in remaining 1 cup Tea and ¼ teaspoon salt. Bring to a boil over high heat and cook, stirring frequently, 1 minute or until sauce is thickened. Reduce heat to low, then return chops to skillet. Cook, turning once, 3 minutes or until chops are done. Serve chops with sauce and garnish, if desired, with chopped parsley.

For more from The Feisty Foodie, go to <http://feistyfoodie.blogspot.com>

MIXED FRUIT TEA SLUSHY

Servings: 4

Prep Time: 5 minutes

1 bottle LIPTON® PureLeaf™ Sweetened Iced Tea
2 cups frozen mixed fruit

In blender, process all ingredients until smooth. Serve immediately.

HOT 'TEADY'

Servings: 2

Prep Time: 5 minutes

Cook Time: 5 minutes

1 bottle LIPTON® PureLeaf™ Sweetened Iced Tea
1 Tbsp. lemon juice
1 Tbsp. honey

In 2-quart saucepan, bring all ingredients just to a boil. Pour into mugs and garnish, if desired, with lemon.

Tip: For a special tip, add 2 Tbsp. brandy

Please Drink Responsibly



PURELEAF™
ICED TEA

CHOCOLATE SOY TEA

Servings: 4
Prep Time: 5 minutes

1 bottle LIPTON® PureLeaf™ Sweetened Iced Tea, chilled
2 cups chilled chocolate soy milk*

Combine LIPTON® PureLeaf™ Sweetened Iced Tea with milk and enjoy.

**SUBSTITUTION: Use vanilla soy milk mixed with ¼ cup chocolate syrup.*



PURELEAF™
ICED TEA

GREEN TEA ROASTED CHICKEN

Developed in collaboration with The Feisty Foodie

Servings: 6
Prep Time: 10 minutes
Cook Time: 30 minutes

¼ cup all-purpose flour
½ tsp. salt
1/8 tsp. ground black pepper
2-½- to 3-lb. chicken, cut into serving pieces
2 Tbsp. olive oil
1 bottle LIPTON® PureLeaf™ Green Tea with Honey
1-½ Tbsp. soy sauce
⅓ cup dried apricots, halved
⅓ cup dried figs, halved

Combine flour, salt and pepper in medium bowl. Evenly coat chicken with flour mixture.

Heat olive oil in 12-inch nonstick skillet over medium-high heat and brown chicken. Stir in LIPTON® PureLeaf™ Green Tea with Honey and soy sauce and bring to a boil over high heat. Reduce heat to low and simmer covered 20 minutes. Remove cover and cook 10 minutes or until chicken is thoroughly cooked. Remove chicken to serving platter and keep warm.

Stir apricots and figs into skillet and cook, stirring occasionally, 3 minutes or until heated through. Pour sauce over chicken and sprinkle, if desired, with chopped parsley.

For more from The Feisty Foodie, go to <http://feistyfoodie.blogspot.com>

PEACH MELBA SPARKLER

Servings: 4

Prep Time: 10 minutes

1 bottle LIPTON® PureLeaf™ Iced Tea with Raspberry, chilled
1 cup peach nectar, chilled
1 can (12 oz.) lemon-lime soda, chilled

In pitcher, combine all ingredients. Serve over ice and garnish, if desired, with fruit.

SUNRISE TEA BREEZE

Servings: 4

Prep Time: 5 minutes

2 bottles LIPTON® PureLeaf™ White Tea with Tangerine
 $\frac{3}{4}$ cup cranberry juice cocktail
 $\frac{1}{2}$ cup grapefruit juice

In pitcher, combine all ingredients. Serve over ice.

Tip: For a special twist, add $\frac{1}{3}$ cup vodka.

Please Drink Responsibly



PURELEAF™
ICED TEA

WHITE TEA DRIZZLE

Serving: ¼ cup syrup

Prep Time: 5 minutes

Cook Time: 15 minutes

1 bottle LIPTON® PureLeaf™ White Tea with Tangerine

In 12-inch nonstick skillet, bring LIPTON® PureLeaf™ White Tea with Tangerine to a boil over high heat. Reduce heat to medium-high and cook 15 minutes or until tea is thickened and reduced to about ¼ cup; chill. Drizzle over fresh mixed berries or sliced pound cake.

ICED TEA POPS

Servings: 6

Prep Time: 5 minutes

Chill Time: 4 hours

1 bottle LIPTON® PureLeaf™ Iced Tea with Lemon

¾ cup sweetened condensed milk

In medium bowl, with wire whisk, stir LIPTON® PureLeaf™ Iced Tea with Lemon with milk. Pour into six 4-ounce ice pop molds or 4-oz. wax-coated paper cups. Insert wooden sticks in center of each pop, then freeze 4 hours or until firm. To serve, dip molds in hot water to remove pops.



PURELEAF™
ICED TEA

MO-TEA-TO

Servings: 3 cups
Prep Time: 10 minutes

¼ cup lime juice
2 Tbsp. sugar
8 sprigs mint
1 bottle LIPTON® PureLeaf™ Green Tea with Honey, chilled

In pitcher, combine lime juice, sugar and ½ of the mint. With wooden spoon, crush until mint is fragrant. Stir in LIPTON® PureLeaf™ Green Tea with Honey and rum. Serve in ice-filled glasses with remaining mint.

Tip: For a special twist, add ½ cup light rum.

Please Drink Responsibly

BLACK BUBBLE TEA

Servings: 6
Prep Time: 10 minutes
Cook Time: 30 minutes

6 cups water
½ cup large pearl tapioca
2 bottles LIPTON® PureLeaf™ Sweetened Iced Tea
½ cup half and half or light cream
2 Tbsp. sugar

In 4-quart saucepan, bring water to a boil over high heat. Stir in tapioca. Reduce heat to medium and simmer covered 30 minutes or until tapioca is translucent. Drain and rinse with cold water until completely cool.

Combine tapioca with remaining ingredients; chill.



PURELEAF™
ICED TEA

"BRANTEA" ALEXANDER

Servings: 3

Prep Time: 5 minutes

1 bottle LIPTON® PureLeaf™ Sweetened Iced Tea

½ cup brandy

¼ cup heavy or whipping cream

¼ cup chocolate milk

1 cup ice cubes (about 4 to 5)

Finely grated bittersweet chocolate

Ground nutmeg

In martini shaker, combine LIPTON® PureLeaf™ Sweetened Iced Tea, milk, heavy cream and chocolate milk. Add ice cubes and shake. Strain into glasses, then sprinkle with chocolate and nutmeg.

Please drink responsibly



PURELEAF™
ICED TEA

WHITE TEA ORZO

Developed in collaboration with The Feisty Foodie

Servings: 8

Prep Time: 10 minutes

Cook Time: 25 minutes

4 bottles LIPTON® PureLeaf™ White Tea with Tangerine

1 box (16 oz.) orzo pasta

1 can (11 oz.) mandarin oranges, drained

½ cup slivered almonds, toasted

¼ cup olive oil

2 green onions, sliced

1 Tbsp. finely chopped fresh parsley

2 tsp. grated lemon peel

¾ tsp. salt

¼ tsp. ground black pepper

Bring Lipton® PureLeaf™ White Tea with Tangerine to a boil over high heat in 4-quart saucepan. Stir in orzo and return to a boil. Reduce heat to low and simmer, stirring occasionally, 15 minutes or until orzo is tender; drain. Combine orzo with remaining ingredients in large bowl. Chill, if desired.

TIP: For a crowd-pleasing main dish meal, try adding 2 lbs. cooked and chopped shrimp or cut-up cooked chicken.

For more from The Feisty Foodie, go to <http://feistyfoodie.blogspot.com>

TEA EGG DROP SOUP

Servings: 4

Prep Time: 15 minutes

2 cans (14.5 oz. ea.) chicken broth
1 bottle LIPTON® PureLeaf™ Unsweetened Iced Tea
2 Tbsp. reduced sodium soy sauce
1 egg, slightly beaten
¼ cup finely chopped green onions

In 3-quart saucepan, bring broth, LIPTON® PureLeaf™ Unsweetened Iced Tea and soy sauce to a simmer. With fork, gently stir in beaten egg until egg is cooked. Stir in green onions.

TEA-INFUSED RICE

Servings: 4

Prep Time: 10 minutes

Cook Time: 20 minutes

1 Tbsp. Bertolli® Classico™ Olive Oil
½ cup chopped onion
1 bottle LIPTON® PureLeaf™ Unsweetened Iced Tea
1 cup regular or converted rice

In 2-quart saucepan, heat olive oil over medium heat and cook onion, stirring occasionally, 4 minutes or until tender. Stir in LIPTON® PureLeaf™ Unsweetened Iced Tea and bring to a boil over high heat. Stir in rice and return to a boil. Reduce heat to low and simmer covered 20 minutes or until rice is tender.

Tip: Use tea instead of water in any of your rice dishes!



PURELEAF™
ICED TEA

FRUITY GREEN TEA SMOOTHIE

Servings: 4 (8-oz.)

Prep Time: 10 minutes

1 cup LIPTON® PureLeaf™ Green Tea with Honey

1 medium ripe banana

3 cups sliced strawberries

1 Tbsp. sugar

1 cup ice cubes (about 6 to 7)

In blender, combine all ingredients except ice cubes; process at high speed until blended. Add ice cubes, one at a time; process at high speed until smooth. Garnish, if desired, with whole strawberries.

MO-TEA-TOS (NON-ALCOHOLIC)

Servings: 3 cups

Prep Time: 10 minutes

1 cup LIPTON® PureLeaf™ Green Tea with Honey

1 medium ripe banana

3 cups sliced strawberries

1 Tbsp. sugar

1 cup ice cubes (about 6 to 7)

In blender, combine all ingredients except ice cubes; process at high speed until blended. Add ice cubes, one at a time; process at high speed until smooth. Garnish, if desired, with whole strawberries.



PURELEAF™
ICED TEA

ICED TEA PUNCH

Servings: 6 cups

Prep Time: 5 minutes

1 bottle LIPTON® PureLeaf™ Sweetened Iced Tea

2 cups pineapple juice

1 cup white grape juice

Combine all ingredients in large glass pitcher. Serve in ice-filled glasses.

Tip: For a special twist, substitute ½ cup vodka for ½ cup pineapple juice.

Please drink responsibly.



PURELEAF™
ICED TEA

RASPBERRY MAR-TEA-NI

Servings: 4 cups

Prep Time: 5 minutes

1 bottle LIPTON® PureLeaf™ Iced Tea with Raspberry

¼ cup lemon juice

4 slices lemon

8 fresh blueberries

Shake ½ bottle of LIPTON® PureLeaf™ Iced Tea with Raspberry and ½ of the lemon juice in shaker filled with ice, then strain into two chilled martini glass. Repeat with remaining ingredients. Garnish with lemon and blueberries.

TIP: For a special twist, substitute ¼ cup vodka for ¼ cup lemon juice.

Please drink responsibly.

RASPBERRY TEA MARGARITA

Servings: 4 cups

Prep Time: 5 minutes

1 can (6 oz.) frozen limeade concentrate,
partially thawed

½ cup water

1 bottle LIPTON® PureLeaf™ Iced Tea
with Raspberry, chilled

Process limeade and tequila in blender.
Combine limeade mixture with LIPTON®
PureLeaf™ Iced Tea with Raspberry in
large pitcher. Serve immediately in ice-
filled glasses and garnish, if desired, with
mint.

TIP: for a special twist, substitute ½ cup tequila
for water.

Please drink responsibly.



PURELEAF™
ICED TEA

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