

Summer Drinks



Iced Tea 101

Nothing cools on a hot day like a refreshing glass of iced tea.

In some areas of the country, iced tea has almost risen to the status of communion wine and its preparation is a closely guarded secret. Well, not anymore. Keep reading to learn more about the house wine of the South.

HISTORY

In the U.S., about 85% of all tea is consumed iced, with sweet tea more popular in the South. In New England, iced tea often includes mint. It first appeared in the U.S. during the 1860s and exploded in popularity after appearing at the 1904 World's Fair.

HOW TO MAKE IT

There's no quicker way to start a fight in the South than to ask someone how to make sweet tea. Here's one without having to throw a punch, straight from Southern Living.

CLASSIC SWEET TEA

Makes two quarts. Recipe is from Southern Living.

Ingredients

- 12 regular-sized tea bags
- 1/8 teaspoon baking soda
- 1 quart distilled or bottled water
- 1 quart ice cubes
- 1 1/4 cups simple syrup

Directions

1. Place the tea bags and baking soda in a large, heatproof pitcher.



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2. Bring the water just to a rolling boil in a saucepan or kettle, then pour over tea bags, making sure they're submerged. Cover and steep for seven minutes. Remove the tea bags without squeezing and discard.

3. Add the ice and stir until it melts. Stir in the simple syrup. Serve over ice.

SUN TEA

Recipe is from Luzianne Tea.

Ingredients

- 4 family-sized iced tea bags
- 1 gallon of spring water or filtered water
- 1 clear glass gallon container with cover or cap

1 cup of granulated sugar, or to taste

Directions

1. Place the tea bags in the jar and fill it with water. Place the cover or cap loosely on the jar.
2. Put the jar in direct sunshine and steep for 3-4 hours.
3. Remove the tea bags and sweeten the tea, if desired.
4. Serve over ice. Refrigerate in an airtight container within an hour of brewing. Discard leftovers after 24 hours.

MINT ICED TEA

Recipe is from Luzianne Tea.

Ingredients

- 1 cup sugar
- 2 cups fresh mint leaves
- 9 cups cold water, divided
- 2 family-sized ice tea bags

Directions

1. Prepare a mint syrup by combining sugar, mint and a cup of water in a small saucepan over high heat. Bring the mixture to a boil and cook until the sugar is dissolved, about 90 seconds. Allow to steep for 20 minutes. Use a fine mesh strainer to strain the solids from the liquids, pressing on the solids with the back of a spoon to extract as much liquid as possible. Discard solids and place the syrup in the refrigerator to cool.
2. While the syrup is cooling, make a strong tea by steeping two tea bags in 2 cups boiling water for 10 minutes. Remove and discard tea bags and add the remaining six cups of water.
3. Sweeten to taste with 1/2 to a cup of the chilled syrup and serve over ice.

Strawberry Drinks

Nothing refreshes like the cool bite of the sweet summer strawberry. Keep reading for some berrylicious drink recipes to put in your rotation during the dog days.

STRAWBERRY MILKSHAKES

Makes four servings. Recipe is from Taste of Home.

Ingredients

- 2/3 cup 2% milk
- 3 cups strawberry ice cream
- 1 cup fresh strawberries
- 2 tablespoons strawberry syrup

Directions

In a blender, combine all the ingredients. Cover and process until smooth. Serve immediately in chilled glasses.

FROZEN STRAWBERRY DAIQUIRI

Makes 6-8 servings. Recipe is from Simply Recipes.

Ingredients

- 1 1/2 cups white rum
- 1/2-3/4 cup fresh-squeezed lime juice, about six limes
- 1/4-1/3 cup simple syrup
- 1 16-ounce package frozen strawberries
- 4 cups of ice cubes

Directions

1. Into a blender, pour the rum, half the lime juice, 1/4 cup of simple syrup, strawberries and ice cubes. Pulse until completely blended with a slushy consistency.
2. Taste and adjust flavors. Add more lime juice for more tartness or more simple syrup for more sweetness. Blend after each addition.
3. Pour and serve immediately.



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STRAWBERRY SMOOTHIE

Makes 2 servings. Recipe is from Allrecipes.

Ingredients

- 8 strawberries, hulled
- 1/2 cup skim milk
- 1/2 cup plain yogurt
- 3 tablespoons white sugar
- 2 tablespoons vanilla extract
- 6 ice cubes

Directions

Combine the strawberries, milk, yogurt, sugar and vanilla in a blender. Add the ice

and blend until smooth and creamy. Serve immediately.

EL CHAPO

Makes one drink. Recipe is from Liquor.com.

Ingredients

- 1.5 oz. gin
- 1 oz. strawberry-infused Aperol
- Grapefruit beer, chilled, to top

Directions

1. Fill a rocks glass with ice, then add gin and the Aperol.

2. Top with beer. Enjoy.

STRAWBERRY MARGARITA

Makes four servings. Recipe is from Food Network.

Ingredients

- 2 cups crushed ice
- 1/2 cup strawberry puree
- 1 cup tequila
- 2 limes, juiced
- Splash of Triple Sec
- Splash of simple syrup

Directions

Combine all the ingredients in a blender. Puree until smooth. Serve immediately.

REFRESHING STRAWBERRY ICED TEA

Makes 2 quarts. Recipe is from Luzianne Tea.

Ingredients

- 1 large lemon
- 16 ounces fresh strawberries, hulled
- 1 cup sugar
- 5 cups cold water, divided
- 2 family-sized iced tea bags
- 1 cup freshly squeezed lemon juice

Directions

1. Remove the zest from one lemon and set aside. Reserve the lemon for another use.
2. Puree the strawberries, sugar and one cup of water in a blender. Pour the puree into a small saucepot, add the zest and bring to a boil. Cook until the sugar is dissolved, about 90 seconds. Set aside to steep for 20 minutes.
3. Using a fine mesh strainer, strain the solids from the liquid, pressing on the solids to extract as much liquid as possible. Discard the solids. Place the syrup in a refrigerator to cool.
4. Make a strong tea by steeping the tea bags in two cups of boiling water for 10 minutes. Remove and discard tea bags. Add the remaining cups of water, lemon juice and chilled strawberry puree. Stir and serve over ice.

White Wines to Try

White wines are booming, with a diversity of varieties and regions turning out intriguing bottle after intriguing bottle.

Experts at VinePair recommend trying these whites.

COUNT KAROLYI GRUNER VELTLINER 2021 (~\$12)

This wine hails from the southern Pannon wine region of Hungary and has a waxy nose with some lemon and a dose of pear. It has a lively acidity that makes it refreshing on a summer's day.

ANT MOORE ESTATE SAUVIGNON BLANC 2022 (~\$17)

This white brings hints of citrus, green pepper and orchard fruits. It's balanced with acidity "showing restraint and verve."

BLENHEIM VINEYARDS CHARDONNAY 2019 (~\$19)

A Virginia bottle with earthy notes of honeysuckle and stone fruit. It's a rich pour with a finish of acidity.

KOBAL SIVI PINOT 2022 (~\$23)

Sivi pinot means pinto gris in Slovenia, where skin-contact wines are where it's at. This wine is made with 36 hours of extended maceration, resulting in a light pink wine that carries notes of



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tropical fruit and white pepper. It's refreshingly acidic with a hint of tannins.

BEDELL CELLARS MELON DE BOURGOGNE 2022 (~\$25)

This variety is typically found in the wines of Muscadet, around Nantes in the Loire Valley of France, but these grapes are from Long Island. It bears a saline nose, a characteristic of the variety, with sliced pear and floral notes

with a sea breeze minerality.

BROOKS 'ARA' RIESLING 2022 (~\$26)

Cool climate grapes thrive in Oregon, and this Riesling is proof. It has pear and apple aromas with an acidic mouthfeel.

CANTINA TERLANO PINOT BIANCO TRADITION 2022 (~\$26)

Sunshine and cool air in Alto Adige, Italy's northern-

most wine region, lend this wine notes of lemon zest, chamomile and jasmine mixed with vibrant acidity.

THISTLE & WEED 'KHAKIBOS' WHITE WINE 2022 (~\$30)

A blend of Verdelho, Chenin Blanc, Palomino, Alvarinho and Fernao Pires grapes from South Africa results in an aromatic bottle with aloe and honey cream on the nose and floral notes. This blend bears a

refreshing drying effect on the finish to cancel out a hot day.

FIELD RECORDINGS NOLAN XAREL-IO (~\$39)

Mostly seen as a blending grape for Cava, Spain's xarel-lo grape isn't often grown in the U.S. Field Recordings has a patch in California that produces a wine with a waxy, floral nose and sliced pear and white pepper aromas. It brings a refreshing acidity and sea salt minerality.

Watermelon Drinks

There are more than 1,000 varieties of watermelon grown worldwide, most of them a sweet treat on a hot summer day.



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Try these watermelon drinks the next time you need to cool down.

WATERMELON AGUA FRESCA

Makes eight servings. Recipe is from Allrecipes.com.

Ingredients

- 4 cups cubed, seeded watermelon
- 1/2 cup water
- 1/2 cup white sugar, or to taste
- 4 slices of lime
- 24 fresh mint leaves
- 8 cups of ice, or as needed

Directions

1. Puree watermelon and water in a blender until smooth. Add sugar to taste.
2. Cut lime slices in half. Place a half

in each of eight glasses, along with three mint leaves. Crush with a cocktail muddler, then fill each glass with a cup of ice.

3. Pour puree over the ice and stir before serving.

WHATAMELON

Makes one drink. Recipe is from Liquor.com.

Ingredients

- 2 ounces watermelon juice
- 6 mint leaves
- 1.5 ounces cucumber vodka
- 1 ounce St-Germain
- 1/2 ounce agave nectar
- 1/2 ounce lime juice
- 1 ounce crisp white wine, such as sauvignon blanc

Directions

1. Add the watermelon juice and mint into a shaker and muddle gently.
2. Add the cucumber vodka, St-Germain, agave nectar and lime juice. Fill with ice and shake until well chilled.
3. Double-strain into a Collins glass filled with fresh ice. Top with white wine.

WATERMELON MOJITOS

Makes eight servings. Recipe is from The Spruce Eats.

Ingredients

- 6 cups cubed seedless watermelon, about a 5-pound whole watermelon
- 1 cup fresh mint leaves, loosely packed
- 3/4 cup freshly squeezed lime juice, from 4-5 limes

- 1/2 cup rich simple syrup
- 1 1/2 cups light rum

Directions

1. In a blender, working in batches if needed, blend the watermelon to a smooth puree.
2. Strain the puree through a fine mesh strainer, using a spoon to move the pulp around and release more juice. This should yield about four cups of watermelon juice.
3. Tear the mint leaves into smaller pieces and add them to a pitcher with the lime juice and simple syrup. Stir for about 30 seconds to infuse the sweetened juice.
4. Add the light rum and watermelon juice to the pitcher and stir well. Serve over ice.

Hit the Beach

Nothing says summer like toes in the sand with a sparkling, watery vista before you. Mix up a batch of these refreshing summery cocktails before you next hit the beach.

Please enjoy responsibly and obey local regulations regarding alcohol consumption.



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RUMHAVEN COLADA

Makes one drink. Recipe is from RumHaven.

Ingredients

- 2 ounces RumHaven
- 2 ounces pineapple juice
- 1 ounce coconut cream
- 1/2 ounces fresh lime juice

Directions

Add ingredients to a cocktail shaker filled with ice and shake vigorously until well chilled. Strain into an ice-filled Collins glass.

BASIC WINE SPRITZER

Makes one drink. Recipe is from Skinnytaste.

Ingredients

- 2 ounces pinot grigio
- 2 ounces club soda

Directions

Pour the pinot grigio and club soda over ice in a chilled wine glass. Consider making it your own with your favorite chopped fruit.

PALOMA

Makes one drink. Recipe is from Allrecipes.

Ingredients

- 2 ounces tequila
- 1 1/2 tablespoons lime juice
- 1 pinch salt
- 3 cubes ice, or as desired
- 6 ounces grapefruit soda

Directions

Combine the tequila, lime juice and salt in a tall glass. Add ice, then top with grapefruit soda and stir.

SPICY MARGARITA

Makes one drink. Recipe is from The Modern Proper.

Ingredients

- 1 serrano pepper, sliced
- 1 1/2 ounces fresh lime juice, from about 2 limes
- 2 ounce tequila blanco
- 1/2 ounce triple sec
- 2 dashes Angostura bitters
- Tajin, for serving
- Lime wedge, for serving

Directions

1. In a cocktail shaker, muddle the pepper with the lime juice for about 30 seconds. Add tequila, triple sec and bitters. Fill shaker with ice, cover and shake vigorously until outside of shaker is very cold, about 30 seconds.

2. Place the Tajin on a small plate. Rub the rim of a rocks glass with the lime wedge, then dip the glass rim into the Tajin to coat. Fill the glass with ice and pour the margarita.

3. Garnish with lime and serve immediately.

SHANDY

Makes one drink. Recipe is from A Bar Above.

Ingredients

- 6 ounces lager
- 3 ounces lemon juice
- 3 ounces simple syrup

Directions

- Mix the lemon juice and simple syrup in a chilled glass. Top with beer.
- Stir, then garnish with a lemon twist.

Lemon Drinks

The fresh citrus notes of lemon make any summer day infinitely better. Try these zesty lemon drinks the next time the temperatures soar.

ROSEMARY LEMONADE

Makes 8 servings. Recipe is from Taste of Home.

Ingredients

- 2 cups water
- 2 fresh rosemary sprigs
- 1/2 cup sugar
- 1/2 cup honey
- 1 1/4 cups fresh lemon juice
- 6 cups cold water
- Ice cubes

Directions

1. In a small saucepan, bring the water to a boil. Add the rosemary, reduce heat and simmer, covered, for 10 minutes.
2. Remove and discard the rosemary. Stir in the sugar and honey until dissolved. Transfer to a pitcher and refrigerate 15 minutes.
3. Add the lemon juice and stir in cold water. Serve over ice.

LEMON-LAVENDER GIN FIZZ

Makes one drink. Recipe is from Food & Wine.

Ingredients

- 1 1/2 ounce citrusy herbal gin
- 1 tablespoon fresh lemon juice
- 1 tablespoon simple syrup
- 1 dash Scrappy's Lavender Bitters
- Ice cubes

- 2 tablespoon club soda
- 2 dashes Peychaud's bitters

Directions

Combine the gin, lemon juice, simple syrup and lavender bitters in a Boston cocktail shaker. Fill the shaker with ice, cover and shake vig-

orously until well chilled. Strain into a cognac snifter glass filled with ice. Top with club soda and Peychaud's bitters.

LEMON DROP

Makes one drink. Recipe is from Grey Goose.

Ingredients

- 2 ounces lemon or citrus-flavored vodka
- 3/4 ounce triple sec
- 3/4 fresh lemon juice
- 1/2 ounce simple syrup
- Sugar
- Lemon twist



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Directions

1. Rub the lemon half around the rim of a cocktail glass and roll the glass in sugar.
2. Fill a cocktail shaker with ice, add the rest of the ingredients and shake well. Double strain into the cocktail glass.
3. Garnish with a lemon twist and serve.

FROZEN PEACH LEMONADE

Makes two servings. Recipe is from Joy Bauer.

Ingredients

- 2 heaping cups frozen sliced peaches
- 1/4 cup lemon juice
- 1 12-ounce can lemon-flavored sparkling water
- 1 tablespoon honey

Directions

Put all ingredients into a blender and blend for 10-20 seconds or until thick and icy. Do not over blend. Add more ice and blend again, if needed.

THE CHILTON COCKTAIL

Makes one drink. Recipe is from Southern Living.

Ingredients

- 1 1/2 ounce vodka, about one shot
- 2 ounces fresh lemon juice
- Soda water, chilled
- Lemon wheel, for garnish
- Salt

Directions

1. Salt the rim of a highball glass.
2. Fill the glass with ice and add vodka and fresh lemon juice. Add the soda water, stir and garnish with a lemon wheel.

New Beers To Try In 2024

Crack open one of these new cold ones after a scorching hot day.

Dark Woods Barrel-Aged Stout, Batson River Brewing & Distilling, Wells, Maine

A barrel-aged dark beer with flavors of vanilla, charred oak and roasted grain. This is the first canned beer from Batson's barrel aging program.

Passionfruit, Pink Guava, Mango Soft, Narrow Gauge Brewing Co., Florissant, Mo.

Winner of the 2023 GABF Gold Medal in the Specialty Berliner-Style Weisse category, this sour beer pours with a small head and an opaque orange body.

Blackberry Smoke Lager, New Realm Brewing, Atlanta

This two-time medal winner in the GABF's Contemporary American-Style Lager category is "a well-balanced thirst quencher," The Beer Connoisseur's judge said.

Keybilly Island Ale, Brew Hub, Lakeland, Fla.

Key lime juice gives this brew a crisp, refreshing citrus zing.

Sunny Pale Ale, Brooklyn Brewery, Brooklyn, N.Y.

A light and zesty beer with 5% ABV. This easy-drinking brew is available March-August.

Sparkale, 21st Amendment Brewery, San Francisco

Just what you might think would come out of San Francisco — a delicious sparkling rose ale with a pop of tart fruit and fizz to cool you off on a hot day.



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Rec. League, Harpoon, Boston

With only 4% ABV, this hazy IPA combines buckwheat kasha with chia seeds and sea salt resulting in a light, refreshing beer.

Rosalie, Firestone Walker Brewing Company, California

Firestone Walker ferments beer in oak wine barrels, paying homage to the brewery's roots in California's wine country. Rosalie combines beer with Chardonnay and other grapes and, finally, hibiscus, giving it a pink color.

Tangerine Suncrush, Hardywood Park Brewery, Richmond, Va.

This cold-conditioned sparkling ale is brewed with tangerine and green tea for a remarkably refreshing brew.

Raspberry Shine, Southern Tier Brewing Company, Lakewood, N.Y.

Vibrant raspberry balances with wheat and malt in this refreshing, easy drinking 5.0% ABV ale. It's a limited release in 12-ounce cans, available as part of Southern Tier's summer variety pack.

Kick Around, Great Lakes Brewing Co., Cleveland

A refreshingly tart beer with passion fruit, orange and guava that's available only in June. Pair it with eggs Benedict, goat cheese and soft pretzels.

Summer Love, Victory, Pennsylvania and North Carolina

Refreshing and aromatic, this 5.2% ABV beer has been around since the late 2000s, though it's been refined into a crisp golden ale with citrus notes and flavors of lemon and pine.