



## Sweet/Iced Tea • 3 – 5 Gallons Ready in 20 minutes

In a large pot, add 1 1/2 gallons of water and bring to a boil. Remove from heat. Add tea bags, dunking several times. Steep for 10-15 minutes before removing tea bags without draining. Add sugar and stir until dissolved. Pour hot tea mixture into a large 3 or 5-gallon container; add cold water. Pour over ice and serve immediately, or chill uncovered in an airtight container in the refrigerator until the liquid is below 41°F. Stir before serving.

3-5  
GALLON  
DRINKS

RECIPES CHART	Full Recipe	Domino® Sugar - 3 lb.	OR	Simple Syrup	OR	Agave*	OR	Yellow	Boiling Water	Cold Water	Tea Bags
Sweet Iced Tea	3 gallons	1 bag		1 batch		4 1/4 cups		1 cup	1 1/2 gallons	to fill 3 gallon	3 -1 oz.
Iced Tea	5 gallons	1 bag		1 batch		4 1/4 cups		1 cup	1 1/2 gallons	to fill 5 gallons	5 -1 oz.

**SWEETENER OPTIONS**

## Fruit Drinks - 3 Gallons Ready in 5 minutes

In a 3-gallon container, combine sweetener and fruit juice(s). Only add sugar to warm water. Stir until dissolved. Add cold water and stir until well blended. Pour over ice and serve immediately, or place in an airtight container. Chill uncovered in the refrigerator until liquid is below 41° F. Stir before serving.

RECIPES CHART	Full Recipe	Domino® Sugar 3 lb.	OR	Simple Syrup	OR	Agave *	OR	Yellow	Warm water (sugar only)	Cold Water	Lemon Juice	Lime Juice	Orange Juice	Grape Juice
Lemonade	3 gallons	1 bag		1 batch		4 1/4 cups		1 cup	1/2 gallon	to fill 3 gallons	6 cups			
Limeade	3 gallons	1 bag		1 batch		4 1/4 cups		1 cup	1/2 gallon	to fill 3 gallons		7 cups		
Orangeade	3 gallons	1 bag		1 batch		4 1/4 cups		1 cup	1/2 gallon	to fill 3 gallons	6 cups		1 1/2 gallons	
Grapeade	3 gallons	1 bag		1 batch		4 1/4 cups		1 cup	1/2 gallon	to fill 3 gallons		6 cups		1 gallon

**SWEETENER OPTIONS**

\* The ratio of simple syrup to agave is 2:1.

## Simple Syrup Recipe Ready in 10 minutes

In a large pot on medium/high heat, add one 3 lb. bag of Granulated Sugar to 6 cups of warm water. Stir to dissolve. Cook for 6 minutes until the mixture appears clear and begins to boil. Reduce heat, and simmer for an additional 2 minutes. Cool to room temperature in pan. Pour into uncovered, airtight plastic container. Refrigerate uncovered; cool to below 41°F before covering. Store in refrigerator for up to 3 months. Yield: 8 1/2 cups.