



## THE PLEASURES OF SWEET TEA

By Katie Anderson  
Photos by Angela Webster

I like my tea like I like my men — strong and sweet.

I love sweet tea. No, really. I adore it, I crave it, I have impure thoughts about it. I just think it is a little glass of heaven. It is truly the world's perfect beverage.

I will drive to certain restaurants simply because they have great tea. I have to have it to accompany certain foods. It is a must with any southern cooking, at events such as church covered-dish

luncheons, family reunions, and at any hot weather meal. I drink it with my Chick-fil-A, my Sprayberry's, my Redneck Gourmet and my Golden's.

What would meals be like without sweet tea? Like TV in black and white, like church without music, like American Idol without Simon. What do folks outside of the South do without it?

I have had wonderful meals up north, out west, and outside of the

states, but there was no tea that measured up to my southern standard. I once made the mistake of ordering sweet tea in Vermont. (What can I say, I was young and naive.) The poor, perplexed waitress said, "We don't really have that, but I'll make you a glass!" (She was also perky and plucky!) After 20 minutes or so, she emerged from the kitchen with a tepid, murky brown liquid, and gave it to me with a triumphant look. It was

terrible, but since she had gone to the trouble to make it and so wanted to please, I had to choke it down, politely, of course. And so it was that I learned a valuable lesson: there is an art to making great sweet tea.

Everyone has their own method of making sweet tea, and preferred levels of sugar and strength. I make it like my mom made it, but sweeter. I like lemon in it, to cut the sweet. I'm not a fan of mint in it; I don't like to drink bits of leaves. I'd be the one to walk around all day with mint leaves stuck in my teeth.

And as if all this weren't obsessive enough, I like to fill the glass with ice, squeeze the lemon and then fill 'er up. Then I like to sip it and let it slowly water down and get ice cold. There's nothing better than that on an August afternoon in Newnan, Ga.

I may be a bit obsessed, a bit addicted, even, to good sweet tea. I probably should start a 12-step program for Sweet Tea Anonymous. I'd like to think sweet tea might just make me a little stronger and a little sweeter.

I know it's good for the soul, just like the food I eat along with it. This is how our family likes our sweet tea. How do y'all make yours?



### ANDERSON RECIPE FOR SWEET TEA:

Boil about 2 cups of water and then add 2 family size tea bags and take it off the stove.

Steep the tea bags anywhere from 5 minutes to as long as you like.

Add a half cup of sugar while the tea's still warm. This step is VERY important, to ensure you get the sugar dissolved.

Then remove tea bags, pour into a 2-quart pitcher, fill with water and ENJOY! **NCM**

**"WE'RE SELLING  
NEWNAN,  
ONE YARD  
AT A TIME!"**



**HOMES  
LAND  
FARMS  
COMMERCIAL**

**HARPER GROUP  
REMAX RESULTS**

**3111 EAST HIGHWAY 34,  
SUITE C**

**NEWNAN, GA 30265**

**CONTACT:**

**EDWARD HARPER**

**STACEY HARPER**

**CASEY WHITFIELD**

**770.252.4500**

**1.866.922.4500**

**SELLINGNEWNAN.COM**