

Tea Punch

This is a modern, non-alcoholic twist on a recipe popular with sailors during Jane Austen's time. They would add sugar, lime juice, and brandy or rum to strong black tea. The drink later spread to fashionable London men's clubs and more recently evolved into what we know as the "Long Island Iced Tea."

Ingredients

- ½ cup white sugar
- 2 cups strong brewed black tea
- 4 cups orange juice
- 4 cups pineapple juice
- 4 cups lemonade
- 1 two-liter bottle ginger ale, chilled

Directions

- In a punch bowl, stir the sugar and tea together until the sugar is dissolved. Add the juices and allow to chill in the fridge for 4 hours. (You can also use a large bowl or large pitcher.)
- Just before serving, pour over the chilled ginger ale.

Yields 24 servings



**Photo by Paul Savidge,
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Recipe by Dan Macey.

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