

HOT TEA

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
0 cal	0 g	0 g	0 g	0 mg	7 mg	5 mg

Ingredient

TEA,BLACK,LOOSE
WATER,BOILING

Weight

8 oz
54-1/3 lbs

Measure

1-1/4 cup
6 gal 2 qts

Issue

Method

- 1 Place tea in a cloth bag large enough to hold three times the amount.
- 2 Tie top of bag with cord long enough to facilitate removal; tie cord to handle of urn or kettle.
- 3 Place tea bag in urn or kettle.
- 4 Boil water. Pour water over tea bag. Cover. Allow to steep 3 to 5 minutes. Do not agitate or stir.
- 5 Remove tea bag.
- 6 Cover; keep hot, but do not boil.

Notes

- 1 If loose tea, not enclosed in a cloth bag, is placed in the urn or kettle, strain tea after it has steeped 5 minutes.
- 2 Tea must never be boiled as this produces a bitter flavor.
- 3 Schedule preparation so not more than 15 minutes will elapse between preparation and service; hold tea at temperatures 175 F. to 185 F.
- 4 For 5-ounce portions, use 1-3/4 cups tea, loose and 4 gallons of water.
- 5 100 8-ounce individual tea bags may be used. Place on serving line for self-service.