

HOW TO MAKE LOOSE LEAF TEA

1

STEP 1

Heat your water to the proper temperature. See recommended water temperature on the **reverse side**.

2

STEP 2

Measure your loose leaf tea. The volume that is considered the “golden ratio” of leaves to water is one teaspoon of most tea leaves per 8 ounces of water. In other words, your average 16 oz water bottle would get 2 teaspoons of tea leaf and half of that would get 1 teaspoon. For average size tea pots, 4 to 5 teaspoons will do just fine.

3

STEP 3

Put your loose leaf tea in the infuser. Our tea pots come with mesh infusers. If you are drinking tea by the cup, load the tea leaf in a single use tea bag or use one of our stainless steel single-cup infusers.

4

STEP 4

Pour your hot water over the loose leaf tea and steep according to the type of tea used. See recommending steeping time on the **reverse side**.

5

STEP 5

Pour your tea from your tea pot to your cup or remove the single use tea bag or stainless steel single-cup infuser from your cup.

