

Everyday FOOD

COOK, NOURISH, ENJOY

Iced Passion-Fruit Green Tea

Place 3 **green-tea bags** in a large heatproof bowl. Pour in 24 ounces **just-short-of-boiling water**; steep 5 minutes. Remove tea bags; let cool completely. Stir in 24 ounces **passion-fruit juice** (such as Ceres). Refrigerate until cold, at least 2 hours. Serve over ice with **red currants**.

EACH RECIPE SERVES: 6

Mint, Lime, and Ginger Sparkler

In a large bowl, muddle a thinly sliced 2-inch piece of **fresh ginger**, $\frac{1}{4}$ cup loosely packed **fresh mint leaves**, and $\frac{1}{4}$ cup **fresh lime juice**. Stir in 24 ounces **ginger beer** (such as Q Mixers). Strain into a pitcher, pressing down on solids. Stir in 8 ounces **seltzer**. Serve over ice with **lime wheels**, more ginger slices, and mint sprigs.

Blackberry-Plum Smash With Basil

In a bowl, muddle 2 pitted and thinly sliced **red plums**, 1 cup **blackberries**, $\frac{3}{4}$ cup loosely packed **fresh basil leaves**, and 3 tablespoons **superfine sugar** until fruit has broken down. Add 32 ounces **lemon soda** (such as Sanpellegrino) and stir to combine. Strain into a pitcher, pressing down on solids. Serve over ice with more berries and basil sprigs.

| SIP & REPEAT |

Star Pitchers

Drinks that quench the whole crowd, kids included, are a hot commodity on a summer day. Infused with fresh herbs, citrus, and berries, these not-too-sweet pours are as invigorating as a cannonball in the deep end.

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