

## Fresh Ideas For Making Infused Water

# Infused Water

IDEAS

Try These Refreshing Combinations



Lemon

+



Thyme



Cucumber

+



Lime



Strawberry



Mint



Orange

+



Star Anise



Hibiscus



Watermelon

+



Honeydew



Mint



Lime

+



Ginger Root



Basil



Cucumber

+



Mint



Jalapeno



Lemon

+



Raspberry



Rosemary



Orange

+



Blueberry



Basil

Gather loose herbs and flowers in a tea infuser.

Crush ginger and leafy herbs to release flavors.

Keep it simple.

Think of flavor combos you like in other recipes and build from there.

allrecipes!

Infusing water with the essence of fruits, herbs, and other botanicals helps you drink plenty of liquids without the downside of excess calories, sugars, and artificial flavorings. It's beneficial hydration in every refreshing sip.

## *Ingredients*

Choose organic when you can. Wash produce and rinse herbs to remove chemicals, pesticides, and other residues.

## *Water*

Use cold or room temperature filtered water. Hot water makes produce fall apart faster and can compromise the nutrients you're trying to coax out of the ingredients.

## *Vessels*

Glass, plain and simple. You can splash out for purpose-built infusing pitchers and bottles, but you don't have to. Spend on fresh produce instead.

## *Prep Tips*

Softer fruits like citrus and strawberries can be sliced thick, thin, halved, or quartered. Harder fruits like apples should be sliced very thinly because they take longer to release flavors.

Crush fibrous ginger root, rosemary, and lemongrass with a muddler or wooden spoon; tear or crush leafy herbs like mint, basil, and cilantro to release their oils.

Loose herbs and flowers—lavender, rose petals, dried hibiscus—can be corralled in a tea infuser or cheesecloth.

## *Soak Time and Temperature*

Infuse water at room temperature for no more than 2 hours. After that, put it in the fridge to prevent bacterial growth.

Cucumbers, citrus fruits, melons, and mint flavor water almost immediately. Apples, cinnamon, fresh ginger root, and rosemary need an overnight soak in the fridge.

Melons and sliced strawberries start looking waterlogged after a few hours; citrus, and whole berries look pretty good even after hours in the fridge.

After 4 hours, unpeeled citrus can make water taste bitter. To make a big jug of infused water for a party, peel the citrus before soaking. Or you can soak it unpeeled for 4 hours, remove it, and add fresh slices for looks. (And keep that water icy cold for food safety.)

If you don't drink the water within 24 hours, strain out the solids and refrigerate for up to 3 days.

To keep sipping all day long, refill your infused water container when it's half full. It will be weaker than your first drink, but still flavorful.

## *What to Throw in Your H<sub>2</sub>O*

### Fruits and Vegetables

apples • beets • bell peppers • blackberries • blueberries • cantaloupe • carrots • celery • cherries • cucumbers • fennel • grapefruit • grapes • honeydew • jalapenos • kiwi • lemons • limes • mangos • nectarines • oranges • peaches • pears • pineapples • plums • raspberries • strawberries • tangerines • watermelon

### Herbs, Spices, and Florals

basil • cardamom • cilantro • cinnamon • cloves • ginger root • lavender • lemon verbena • lemongrass • mint • rosemary • thyme • parsley • rose petals • star anise • vanilla bean