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" I do not use amber glass Boston Round bottles! "

Because I make just enough tea to last a few days (four days max) for family and dogs, I don't worry about the jar's glass color. I use Ball or Kerr canning jars (pint or quart), most of the time they aren't the wide-mouth kind because I need those to store dry herbs and they are harder to pour from. In a pinch, however, I will use any glass jar with a lid that has an opening big enough to come really clean in my very good dishwasher -- so I don't use any of the sterilizing methods above.

Remember, you can do it "my way" only if you make just enough tea to use up in a few days. Choose one of these directions to make 1 pint or 1 quart of tea. Powdered herbs will usually have chunks of burdock in them, they are still powdered. If your herbs are all chunks and stems and leaves they are cut/sifted (c/s)

One pint boiling distilled water, add 1 Tablespoon powdered herbs OR 2 Tablespoons of C/S herbs, stir, boil 10 minutes.

One quart boiling distilled water, add 2 Tablespoons powdered herbs OR 4 Tablespoons of C/S herbs, stir, boil 10 minutes.

After 10 minute boil with lid on, allow pot to cool enough to put in refrigerator, steep for 10-12 hours or overnight. Reheat just to simmer point to kill bacteria, then pour hot tea into bottle using funnel and stainless steel sieve to catch residue. You will always end up with less tea than expected due to water loss due to boil evaporation and absorption by residue.

I think it's a lot harder doing the amber bottle thing (sterilizing, storing) than to make the tea often. Brewing the tea is so easy that making it fresh every few days can become a simple routine. Try it sometime!

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