

ZEKE'S 9 COMMANDMENTS FOR PROPER TEA MAKING

- 1) Use the best water—water from the water cooler, NEVER, NEVER tap water unless it's good.
- 2) Never, NEVER place anything related to coffee in the teapot or teakettle. You ruin tea with even the faintest taste of coffee.
- 3) Boil water. Do not use wimpy lukewarm water from the cooler. The teakettle is meant to be used. Boil the water.
- 4) Boil water at most twice. Do not overboil water! Yes, it is possible to overboil water and drive out all the oxygen. Oxygen enhances taste.
- 5) Warm up the teapot. Put some water in the teapot, swish it around and discard. This warms the teapot so the boiled water goes into a warm vessel. If using a ceramic pot, you can microwave it with some water inside. Don't microwave a metal pot!
- 6) Place tea in teapot. Put an appropriate amount of tea in the teapot. For our teapot, 3 bags works perfectly.
- 7) Let it steep. You must let the tea soak for 3 to 5 minutes. If you like a little of the acidic taste of tea, let it soak longer. It is acceptable to stir and swirl tea while soaking.
- 8) Place tea cozy on teapot while steeping. A tea cozy keeps the tea hot. There is no such thing as tea that is too hot. The closer to scalding the better.
- 9) Place milk in cup then pour tea into the milk. This way you warm the milk with the tea. (One can only pour milk into tea when there is no pot to steep tea in.)