

Healthy Lifestyles

0

0

January 2020 Tea Time



We're back this month for more tips on healthy living! January is National Hot Tea Month, so we will discuss the health benefits associated with tea.

- There are many different types of tea and each has its own benefits.
- Tea versus coffee is often a hot topic, but there are pros and cons to both drinks.
- Tea can also be prepared with ice in the warmer months for a refreshing effect.

Types of

roliect

improving health, improving lives



Tea

Studies have found that some teas may help with <u>cancer</u>, <u>heart disease</u>, and <u>diabetes</u>; encourage <u>weight loss</u>; <u>lower cholesterol</u>; and bring about mental alertness. Tea also appears to have antimicrobial qualities.

Green Tea

- Made with steamed tea leaves, it has a high concentration of EGCG, a helpful plant compound that has been widely studied.
- Green tea's antioxidants may interfere with the growth of many cancers; prevent clogging of the arteries, burn fat, counteract oxidative stress on the brain, reduce risk of neurological disorders like Alzheimer's and Parkinson's diseases, reduce risk of stroke, and improve cholesterol levels.

Black Tea

- Made with fermented tea leaves, black tea has the highest caffeine content and forms the basis for flavored teas like chai, along with some instant teas.
- Studies have shown that black tea may protect lungs from damage caused by exposure to cigarette smoke. It also may reduce the risk of stroke.

White Tea

- It is uncured and unfermented.
- One study showed that white tea has the most potent anticancer properties compared to more processed teas.

Oolong Tea

- In an animal study, those given antioxidants from oolong tea were found to have lower bad cholesterol levels.
- One variety of oolong, Wuyi, is heavily marketed as a weight loss supplement, but science hasn't backed the claims.

Pu-erh tea

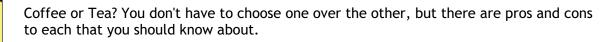
- It is made from fermented and aged leaves.
- Considered a black tea, its leaves are pressed into cakes.
- One animal study showed that animals given pu-erh had less weight gain and reduced LDL cholesterol.

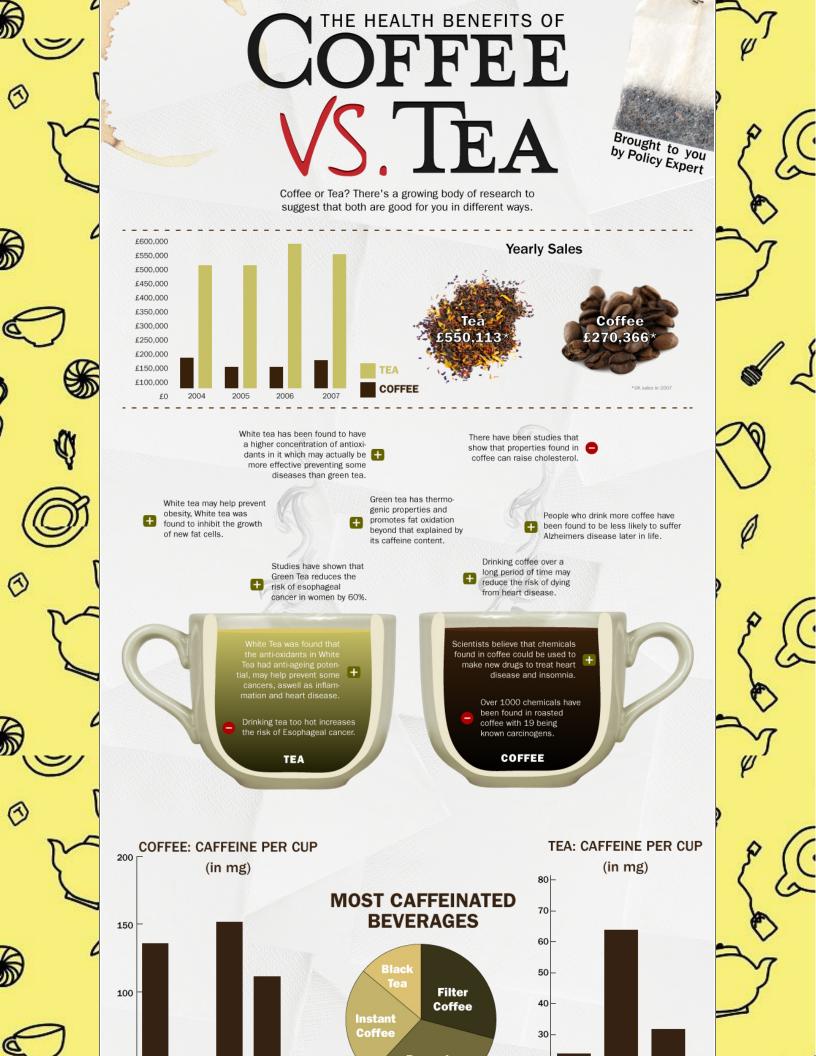
SOURCE: <u>https://www.webmd.com/diet/features/tea-types-and-their-health-benefits#1</u>

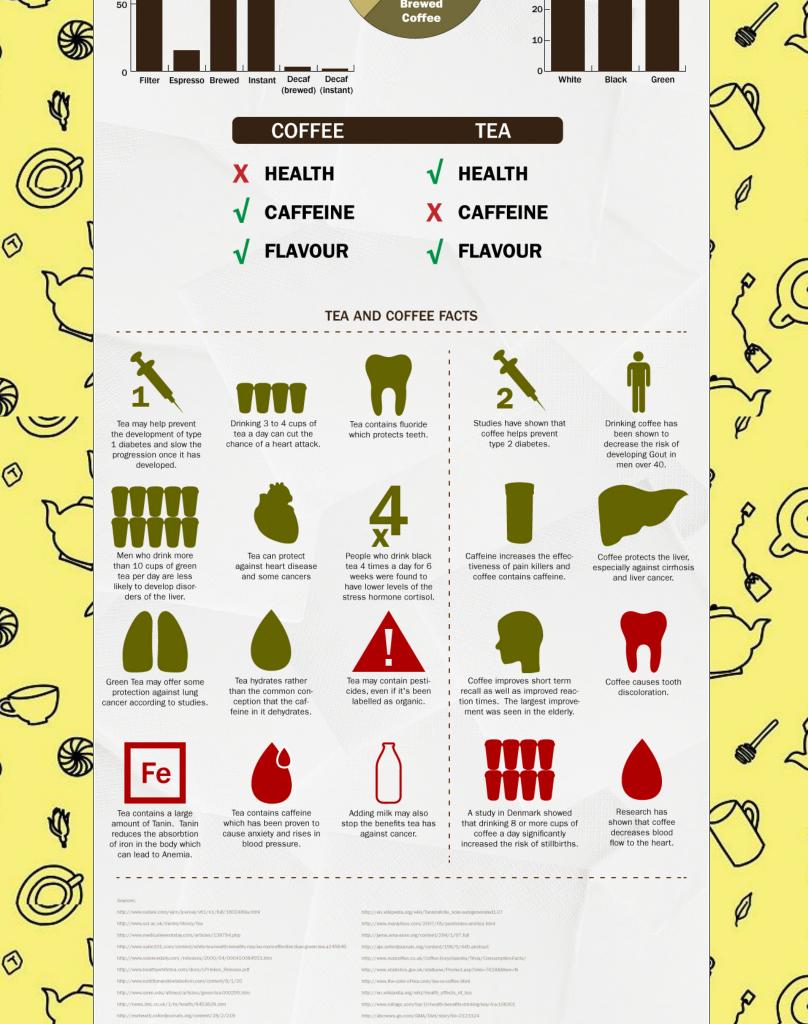




Coffee vs Tea







http://www.time.com/time/magazine/article/0,9171,1535838,00.html



3



SOURCE: https://visual.ly/community/infographic/health/health-benefits-coffee-vs-tea



Iced Tea



- Iced tea can be brewed using hundreds of different flavors and multiple methods. Try making <u>sun tea</u> by steeping the tea mixture in direct sunlight for 8 to 10 hours.
- Alternatively, you can make <u>cold brew iced tea</u> by placing the tea leaves in a large glass container and steeping it for several hours in the refrigerator.
- Use spring water or fresh water for the best iced tea flavor.
- Since black tea contains naturally occurring caffeine, you can use iced tea as a pick-me-up in the afternoon or as a way to kick start your day.
- You can also choose to brew delicious iced tea blends using herbal teas. Settle in with a magazine by the pool and invigorate your taste buds with strawberry iced tea or mellow out with a simple glass of classic iced tea on the porch. Sip a cold brew and enjoy the fruits of your labor.

Step 1: Prepare Tea

• To make a standard brew of iced tea, start with 3 to 4 black tea bags. You can use any black tea you like.

Step 2: Heat Water

- To prepare iced tea, you brew just as you would a normal pot of hot tea. Add 2 cups of water to a pot or pan on the stovetop. Bring water to a boil, turn off heat and immediately add the black tea bags to the boiling water. Most black teas can be brewed using water temperatures between 200 and 212 F. If you decide to use a more delicate black tea such as Darjeeling tea, heat your water to 180 or 190 F instead.
- For the most accurate results, use a tea kettle with temperature controls or use a thermometer to monitor the temperature of your hot water on the stove. While not as sensitive to temperature as green tea, some black teas can still develop astringent flavors if brewed too hot.

Step 3: Steep

• Allow the tea bags to steep for 3 to 5 minutes at most. If you brew longer than 5 minutes, the tea will develop bitter flavors or become too strong. Steep for 3 minutes and taste every 30 seconds to ensure your desired flavor.

Step 4: Add More Water

• After steeping, pour the tea into a pitcher and allow to cool for 5 to 10 minutes. Once the tea reaches room temperature, add 2 cups of cold water to the pitcher. Stir and refrigerate for 2 hours before serving.

Step 5: Serve and Enjoy!

• Once the tea is cold, fill glasses with ice cubes for serving. If desired, add 1 cup lemon juice to the tea to make it an Arnold Palmer and garnish with lemon slices and mint leaves for a beautiful display.

Click here for more iced tea recipes and instructions.

0

0

SOURCE: https://www.cupandleaf.com/blog/how-to-make-iced-tea-with-tea-bags

Let's Stay Healthy and Drink Tea!



Looking to learn more about healthy living? We can hold a Healthy Lifestyles Workshop at your location!





