

COCKTAIL NO. 2

SOPHISTICATED MIXOLOGY: THE ROYAL TEA

BY JULIE VAN ZANT



TEALEAVES
ORGANIC IMPERIAL OOLONG

CREATED AT MANDARIN ORIENTAL, NEW YORK

INGREDIENTS

THE ROYAL TEA

- 3 tsp. Pomegranate Seeds
- 0.5 oz Meyer Lemon Juice
- 0.25 oz Ginger Oolong Honey | see below
- 0.25 oz Beet Juice
- 2 oz Vodka
- 1 Candied Beet | sliced

GINGER OOLONG HONEY

- 0.5 cup Water
- 0.5 cup Honey
- 1 TEALEAVES Organic Imperial Oolong Whole Leaf Pyramid Teabag
- 1 tsp. Fresh Ginger

STEPS

THE ROYAL TEA

Combine all ingredients in a martini shaker. Shake vigorously. Spoon pomegranate seeds into cocktail shaker. Gently press to extract juice. Add remaining ingredients, add ice and stir. Double strain into martini glass and garnish with candied beet. Enjoy!

GINGER OOLONG HONEY

Combine water, honey, contents of 1 TEALEAVES Organic Imperial Oolong Whole Leaf Pyramid Teabag and fresh ginger in medium saucepan at medium high heat and bring to a boil. Reduce heat to low and stir constantly for about a minute until the honey is completely dissolved. Remove from heat completely and let cool for 30 minutes.



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