

LIBATION INSPIRATION!

THREE WAYS TO USE TEA IN COCKTAILS ☞ using Soluna Garden Farm tea blends ☞

1. **Use tea as a cocktail mixer or as a base for punch.** Use 2–3 tsp tea per 8 oz water to make a stronger brew if also using ice or another mixer. Store in the refrigerator for up to one week.
2. **Infuse tea in alcohol.** Use a high quality liquor and add 1 tablespoon of loose tea to 6 oz liquor and let steep for 1–2 hours. No heating is needed—stir or shake the infusion a few times while it is steeping. The higher the alcohol content of the liquor, the shorter time needed to infuse the tea. Strain and use. Can be stored without refrigeration.
3. **Make a tea syrup.** Add one cup of white or brown sugar to one cup boiling water. Stir until the sugar is dissolved and steep 1–2 tsp tea in the syrup for 5 minutes. Strain, cool, and store in the refrigerator for up to one month.

IDEAS FOR USING SOLUNA BLENDS

Mulling Spices

Use mulled red wine as a base for sangria. Use mulled cranberry juice as a base for margaritas.

Boston Brunch Blend

Infuse in Pisco or make a syrup with white sugar to make a Pisco sour.

Turmeric Ginger

Make a tequila hot toddy with lemon, honey, and cayenne.

Ruby Rose

Make a punch with elderflower liqueur, prosecco, and lime juice.

Smoky Vanilla Chai

Infuse in rum or make a syrup with brown sugar for milk- or cream-based cocktails.

visit our website for more cocktail recipes and ideas
www.solunagardenfarm.com

