



SILK ROAD

FIRE & SPICE

TEA COCKTAIL RECIPE

FEATURING RED BUSH CHAI TEA



**FIRE & SPICE
TEA COCKTAIL
RECIPE**

RED BUSH CHAI TEA

**2 tsp. Red Bush Chai
loose tea**

3 cups boiling water

1 cup cranberry juice

2 oz. vodka

**2 tsp. limoncello (lemon
flavoured liqueur)**

**martini glasses, champagne
flutes or short tumblers**

**cranberries and thinly
sliced lemons (for garnish)**

1624 Government St.,
Victoria Chinatown.
Visit www.silkroadtea.com
for more tea recipes.

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Pour 3 cups boiling water
over 2 tsp. SILK ROAD
Red Bush Chai loose tea.
Steep for 10 minutes, and
then strain. Refrigerate
until cold.

Combine chilled tea with
chilled cranberry juice,
vodka, and limoncello.
Shake over ice.

Serve well chilled in martini
glasses, champagne flutes,
or short tumblers. Garnish
with cranberries and/
or thinly sliced lemons.

Makes 4 cups (1 litre).

Awaken a world within.
Red Bush Chai tea is a
racy, invigorating, spicy
blend made with rooibos,
cinnamon bark, ginger
root, coriander, cardamom,
nutmeg, and allspice.



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