



SILK ROAD

JADE LANTERN

TEA COCKTAIL RECIPE



VICTORIA

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JADE LANTERN

**2 tbsp. Moonlight on the Grove
(loose jasmine green tea)**

2 cups water

**2 cups limeade (made from
frozen concentrated lime)
or lightly sweetened, freshly
squeezed lime juice**

6 oz. white rum

Silk Road is a Victoria based company renowned for premium quality organic teas. Silk Road was created in 1992, by two Tea Masters who follow ancient tea blending principles that began with the earliest monks and herbalists. Select botanicals from around the world are carefully cured and prepared to yield a superb tea experience. Only the finest, freshest organic ingredients and 100% natural flavourings are used.

Silk Road is located at 1624 Government St., in Victoria's Historic Chinatown District. Come experience our tantalizing teas, exquisite teaware, fascinating tea workshops and delightful tea tastings.

Bring 2 cups water to just before the boil begins. Pour over 2 tbsp. Silk Road Moonlight on the Grove loose tea. Steep for 1–3 minutes, and then strain.

Pour tea in a heatproof jug and refrigerate until cold.

Combine chilled tea with chilled lime juice and white rum. Stir until well mixed.

Serve in short glass tumblers, over a generous helping of ice. Garnish with thinly sliced limes, lemons, "grape" kiwis or cape gooseberries.

Visit www.silkroadtea.com for more tea recipes.

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