



SILK ROAD

PHILOSOPHER'S SANGRIA RECIPE

FEATURING PHILOSOPHER'S BREW TEA



**PHILOSOPHER'S
SANGRIA**

MAKES 2 CUPS

1 tsp. Philosopher's Brew
loose tea

1 cup boiling water

1 cup heated
white grape juice

heatproof glasses or
champagne flutes

cranberries, thinly sliced
grapes, star fruit, and/or
citrus fruit (for garnish)

optional:

1 cup heated
Gewürztraminer
white wine

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

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Pour 1 cup boiling water
over 1 tsp. Silk Road
Philosopher's Brew loose
tea. Steep for 7–10
minutes, and then strain.

Combine brewed tea
with heated juice. Serve
in heatproof glasses
or champagne flutes.
Garnish with cranberries,
thinly sliced grapes, star
fruit and/or citrus fruit.

optional: Tea and wine
sangria. To make a tea
and wine sangria, follow
the above method, but
decrease the water and
juice to ½ cup each
and replace with 1 cup
of heated white wine.

optional: Iced tea sangria.
To make iced tea sangria,
brew tea as above,
strain into a heatproof
jug, and refrigerate until
cold. Combine chilled
tea with chilled juice.