



SILK ROAD

SPICY MANDARIN
SPARKLE RECIPE

FEATURING SPICY MANDARIN TEA



**SPICY MANDARIN
SPARKLE RECIPE**

MAKES 1 LITRE

**3 tbsp. Spicy Mandarin
loose tea***

½ cup white rum

2 tbsp. granulated sugar

**1½ cups chilled freshly
squeezed mandarin juice**

**2 cups chilled sparkling
white wine or champagne**

*The following teas also
work well in this recipe:
Philosopher's Brew, Herbal
Chai, Earl Green, Sublime,
Canton Orange, Mango
Shade, and Peach Paradise.

1624 Government St.,
Victoria Chinatown.
Visit www.silkroadtea.com
for more tea recipes.
RECIPE © SILK ROAD 2008

Add 3 tbsp. Silk Road Spicy
Mandarin loose tea to ½ cup
white rum. Wait 20 minutes
and then strain the tea out.

Add 2 tbsp. granulated sugar
to the infused rum, and stir
until sugar dissolves.

Combine infused rum with
1½ cups chilled freshly
squeezed mandarin juice
and 2 cups chilled sparkling
white wine or champagne in a
pitcher or decanter.

Serve in champagne flutes.

Let the party begin with
this effortless cocktail! The
delightful and refreshing Spicy
Mandarin Sparkle is a perfect
way to greet guests as they
arrive for dinner. It also
makes a wonderful signature
drink at a cocktail party.



6 29324 55801 3