



SILK ROAD

TEA-INFUSED SPIRITS RECIPE



Enjoy tea-infused spirits on their own, or combine with other ingredients to create divine and sophisticated cocktails. Add the infused alcohol to hot or cold tea drinks, or tea punch. Tea-infused vodka or gin is perfect for making martinis.

**TEA-INFUSED
SPIRITS**

MAKES 2 CUPS

24 hour method:

Add 2 tsp. of dry tea leaves to 2 cups of alcohol. Wait 24 hrs and then strain the tea leaves out. (The exception to the 24 hr infusion time is green teas. Keep the infusion time for these to about 1 hr).

20 minute method:

Add 6 tbsp. of dry tea leaves to 2 cups of alcohol. Wait 20 min and then strain the tea leaves out.

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

GIN infused with Herbal Chai, Philosopher's Brew, Casablanca, Darjeeling, Emperor's Keemun, Lychee Fruit or Rose Petal

VODKA infused with Velvet Potion

LEMON VODKA infused with Alchemist's Brew, Herbal Chai, Philosopher's Brew, Japanese Sour Cherry, Moonlight on the Grove, Golden Phoenix or Canton Orange

CRANBERRY OR RASPBERRY VODKA infused with Alchemist's Brew or Philosopher's Brew

RUM infused with Herbal Chai, Silk Road Chai or Spicy Mandarin

TEQUILA infused with Philosopher's Brew, Casablanca, Golden Phoenix, Canton Orange, Lychee Fruit or Rose Petal

SAKI infused with Japanese Sour Cherry, Moonlight on the Grove or Sencha