



SILK ROAD

VERY MERRY

TEA PUNCH RECIPE

FEATURING ALCHEMIST'S BREW TEA



**VERY MERRY
TEA PUNCH**
MAKES 6 CUPS

**6 tsp. Alchemist's Brew
loose tea** (or Earl Green,
Philosopher's Brew, Ruby
Pagoda, or Sublime)

1½ cups boiling water

**1½ cups chilled
cranberry juice**

**3 cups chilled
sparkling rosé or
sparkling pink wine**

¼ cup gin

¼ cup cranberries

1 lemon, thinly sliced

1 orange, thinly sliced

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

Pour 1½ cups boiling water
over 6 tsp. Silk Road Alchemist's
Brew loose tea. Steep for
10 minutes, and then strain.
Refrigerate until cold.

Place ¼ cup cranberries into a
stainless steel jug. Cover with
¼ cup gin and place in freezer.
Let stand for 20 minutes.

Immediately before serving,
combine chilled tea with
cranberry juice, gin-soaked
cranberries, and wine. Gently
stir in orange and lemon slices.

Very Merry Tea Punch is a
modern twist on a traditional
favourite. The luscious red
colour will add a festive flair
to any occasion. Makes a
wonderful pre-dinner drink,
or party cocktail. Serve in
traditional punch glasses,
tumblers, or champagne flutes.

