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# SILK ROAD

JADE LANTERN

TEA COCKTAIL RECIPE

FEATURING MOONLIGHT ON THE GROVE



# JADE LANTERN

MAKES 1 LITRE

**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**

\*For a tea with a more intense jasmine aroma, try using Dragon Tears in this recipe. The following teas also work well in this recipe: Sublime, Alchemist's Brew, Ruby Pagoda, Rooibos, Jewel of India, Tanzania Gold.

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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.



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