



SILK ROAD

TEA LEMONADE RECIPES



Iced tea and lemonade are a match made in heaven. When combined, they yield fantastic, thirst quenching results. Lemonade or limeade acts as a natural sweetener for the tea, while the tea benefits from the tart, refreshing burst of citrus flavour. Studies indicate that adding a squeeze of lemon or lime to green and black tea may improve absorption of antioxidants—tea lemonade not only tastes great, it's also good for you!

TEA LEMONADES

MAKES 1 LITER

2 tbsp. Silk Road loose tea*

2 cups hot water

2 cups chilled lemonade
or limeade

Follow the brewing instructions on the tea tin label. When the tea has finished steeping, strain it and refrigerate until cold. Combine chilled tea with chilled lemonade or limeade. Do not mix tea with lemonade or limeade until the tea is well chilled.

*Note: When making iced tea, you need to use more tea leaves than when brewing hot tea.

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Victoria Chinatown.

Visit www.silkroadtea.com
for more tea recipes.

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great combinations
include:

LEMONADE with
Philosopher's Brew,
Seamist, Green Yerba
Maté, Seamist, Casablanca,
Gunpowder, Japanese Sour
Cherry, Moonlight on the
Grove, Sublime, Canton
Orange, Mango Shade,
Peach Paradise, Rose Petal,
or Tanzania Gold tea.

LIMEADE with Philosopher's
Brew, Green Yerba Maté,
Casablanca, Moonlight
on the Grove, Sublime,
or Tanzania Gold tea.

PINK LEMONADE with
Darjeeling, Jewel of
India, or Yunnan tea.

*optional: lemonade with
tequila, rum, or vodka*

Add 2 tsp. of plain
or flavoured vodka,
rum, or tequila to 2
cups of lemonade
tea. Makes 2 cups.