

Lemon Sunrise

Color-Changing Layered Lemonade

This unusual lemonade takes advantage of a unique chemical principle in Thai Blue Butterfly Garden herbal tea, which brews bright blue.

The acid in the lemonade causes the anthocyanins from the butterfly pea flower to turn pink in higher concentrations and purple in lower concentrations.

Ingredients:

3-4 oz. sweet lemonade concentrate

4-5 g or 1 1/2 Tbsp. Blue Butterfly Garden herbal tea

8 oz. 208°F water

Ice to fill 20-24 oz. iced tea glass

Directions:

Brew 4-5g of Blue Butterfly Garden in filtered, freshly-boiled water for 5 minutes.

Fill a 20-24 oz. iced tea glass with ice. Pour sweet lemonade concentrate over the ice.

Carefully pour the 8 oz. of Blue Butterfly Garden brew over the ice and lemonade concentrate. The sugar content of the lemonade causes it to be heavier and thicker than the blue brew, which keeps it on the bottom.

Stir the drink once or twice in a circle to thin out the lemonade concentrate slightly and cause the acidic part of the drink to create a nice ombre from the bottom to the top. As the ice melts the colors will change from blue to purple!

Blue Butterfly Garden by the Gallon:

Brew 2 ounces Blue Butterfly Garden herbal tea in 2 quarts of 208°F water for 5 minutes. Strain. (We recommend using T-sacs for easy clean up.)

Add ice to 1 gallon pitcher and pour Blue Butterfly over ice. Add water to fill to 1 gallon mark. Store in the fridge, ready to make individual drinks.



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