

Purple Lemonade

This drink is as visually compelling as it is refreshing. Great for kids and parties! Spice it up with a shot of vodka.

Ingredients:

1 ounce Blue Butterfly Garden herbal tea
32 ounces of your favorite lemonade mix (The more citrus the better.)

Directions:

Brew Blue Butterfly Garden in 16 ounces of 208°F water for 5-6 minutes. Allow to cool.

Pour the tea into ice cube molds and freeze.

In a tall glass, place 3-4 Blue Butterfly Garden ice cubes, then fill with lemonade.

As the ice melts the colors will change from blue to purple!

Sip and enjoy.



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Whisky Spiked Peach Tea

Ingredients

1 quart cold water	2 cups peach nectar
4 teaspoons black tea (we recommend Blacksmith Blend)	Your favorite whiskey
2 tablespoons sugar	Fresh peach slices, for garnish
	Mint sprigs, for garnish

Directions:

Brew your tea with the recommended time and temperature. While tea is still hot, add sugar and stir to dissolve. Note: if you wait until after the tea has cooled, it will slow dissolving.

Pour steeped tea into a pitcher and add peach nectar.

Refrigerate the pitcher for at least an hour. This allows the flavors to combine, and the tea to reach its ideal temperature.

Pour the cool tea over ice, leaving a little bit of room at the top of the glass for the whiskey. Stir well, garnish with a sprig of mint and peaches slices, and enjoy!



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