



tease  
*Holiday*  
*Tea Cocktail*  
*Guide*

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# tease

## Cocktail Recipes

### #01

#### **WINTER SPICE NOG**

Spicy tea infused rum makes this classic new again



### #02

#### **CRIMSON CRANBERRY PUNCH**

Gin and tart cranberry puts this one on everyones wish list



### #03

#### **CANDY CANE CRUSH SPIKED HOT CHOCOLATE**

Creamy chocolate and refreshing mint makes for the perfect holiday night cap





## Winter Spice Nog



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Energy boosting black tea, comforting cocoa and warming spice makes everything nice with this limited edition winter blend.

Infused into rum makes this winter classic feel new again.



# Winter Spice Nog

## Ingredients

- 1 bottle good dark rum
- 4 tbsp Winter Spice tea
- 2 cartons of eggnog (or plant based alternative)
- Cinnamon sticks (optional)

## Directions

1. Infuse rum with 4 heaping tbsp of Winter Spice into the Tease Tea Cold Brew Iced Tea maker for 4 days
2. Allow tea and rum to infuse for 1-2 weeks in a cool dry place
3. Mix 1 part tea infused rum to 4 parts eggnog
4. Garnish with cinnamon stick

**Prep Time:** 10 minutes  
(not including infusion time!)

**Servings:** 8-10



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## Crimson Cranberry Punch



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Crisp cranberry tartness mingles with sweet apple in our caffeine free, Crimson Cranberry, for a stunning coloured brew that is as beautiful to look at, as it is to sip.

Gin and tart cranberry put this one on everyones wish list



# Crimson Cranberry Punch



## Ingredients

- 1 bottle of gin
- 5 heaving tbsps of Crimson Cranberry herbal tea
- Frozen cranberries (optional)
- Cinnamon sticks (optional)

## Directions

1. Cold brew Crimson Cranberry in the Tease Tea Cold Brew Iced Tea maker for 24 hours
2. combine 1 part gin to 5 parts Crimson Cranberry
3. Pour over ice
4. Garnish with frozen cranberries or cinnamon sticks

**Prep Time:** 10 minutes  
(not including infusion time!)

**Servings:** 8-10





## Candy Cane Crush Spiked Hot Chocolate



tease tea.com

Green tea mingles with revitalizing peppermint in to create the seasonal favourite, Candy Cane Crush.

Combined with creamy hot chocolate and cream liquor to make the perfect night cap for long winter nights.



# Candy Cane Crush Spiked Hot Chocolate

## Ingredients

- Cream liquor of choice
- 1 tsp Candy Cane Crush green tea
- Dark hot chocolate mix
- Candy cane (optional)

## Directions

1. Steep 1 tsp of Candy Cane Crush in 1.5 cups of nearly boiling water for 3 minutes
2. Follow hot chocolate mix ratios and combine with Candy Cane Crush tea (in place of water or milk)
3. Add 1 tbsp cream liquor of choice
4. Garnish with candy cane



**Prep Time:** 10 minutes

**Servings:** 8-10





*A Gift For You!*

20% off Winter Blends

Checkout code **'FESTIVE20'**

valid until Dec.25th

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