



For our *Culinary Essential Oils*, we offer whole plant aromatics for cooking & crafting that naturally enliven pure flavors. There are 75-100 drops of essential oil in a teaspoon, and 1 drop of these aromatic “liquid herbs & spices” is equivalent to 1 ounce of dried botanicals, so start with a single drop and adjust accordingly.

ARNIE “TEE” REFRESHER

INGREDIENTS:

2 oz Fresh Lemonade
6 oz Unsweetened Black Tea
1 oz TB Ginger Zing Aromatic Simple Syrup*
2 oz Rittenhouse Rye, optional
1-2 drops TB Turmeric Culinary Essential Oil
1-2 drops TB Black Pepper Culinary Essential Oil

TB | TidBits: *This beverage is a “play” on the original Arnold Palmer. Arnie set the record straight, clarifying that the drink he invented is “3 parts iced tea to 1 part lemonade.”*

METHOD:

***Ginger Zing Syrup:** Mix 1 part Terre Botanicals Ginger Zing Sugar with 1 part hot distilled water. Stir until completely dissolved.

For the Beverage: Combine lemonade, tea, ginger syrup, and rye (if using) in a cocktail shaker. Serve over ice, adding one drop each of the Black Pepper & Turmeric Culinary Essential Oils, adjusting TT {to taste}.

Serves 2.

cultivate. cook craft celebrate.

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{ A PRODUCER OF BOTANICALLY INFUSED COMPLEMENTS FOR FOODS & BEVERAGES }

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