



Our *Aromatic Finishing Sugars* are infused with the purest Botanicals & Culinary Essential Oils. The enhanced aromatics allow for reduced sugar usage called for in modern recipes. Use them for preserves and simple syrups, to rim a glass, or in savory dishes.

GRAPEFRUIT GREEN TEA

INGREDIENTS:

8 ounces of your favorite bottled or brewed **Green Tea** {chilled}
2 Tablespoons **TB Ruby Grapefruit Aromatic Finishing Sugar**

TB | TidBits: *This simple, refreshing beverage can be tried using any flavor combination you like! Our Mandarin Dragon Well Sugar or Garden Mint Sugar would also be lovely with Green Tea, or you can try other combinations like our Rose Petal Darjeeling Sugar & Black Tea, or simply squeeze a lemon slice into a glass of water and add a hint of Meyer Lemon Sugar for a quick and light lemonade.*

METHOD:

Make a simple syrup out of the TB Ruby Grapefruit Sugar using equal parts sugar and hot water {in this case, 2 Tablespoons of each}.

Pour the chilled green tea over ice, stir in one Tablespoon of the syrup, and adjust for your taste.

cultivate. cook craft celebrate.

Be inspired & visit our Recipe Library at TERREBOTANICALS.COM.

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

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