



HOT BUTTERED RUM POT

INGREDIENTS:

3 TSP. of Rum Pot tea

1 TBSP. butter; softened

1 TBSP. brown sugar

2 OZ. dark rum
(*we used Goslings*)

1 cinnamon stick

MAKES 1 SERVING

INSTRUCTIONS:

1. Steep 3 tsp. of Rum Pot tea in 100 ml (3 oz.) of water just off the boil for 5 minutes.
2. While tea is steeping, add butter and brown sugar into an 8 oz. heat-proof mug (such as an Irish Coffee mug) and gently muddle until ingredients are incorporated.
3. After tea has steeped, strain tea liquor into your mug, discarding the leaves, then stir until butter and sugar dissolve.
4. Add dark rum and top with water just off the boil.
5. Give one last stir, add a cinnamon stick and enjoy!



EXCEPTIONAL OLD FASHIONED

INGREDIENTS:

1.75 OZ. Exceptional Iced Tea-infused whiskey

.25 OZ. pear brandy

.50 OZ. fig leaf syrup*

1 DASH angostura bitters

10 DROPS of vanilla bitters

MAKES 1 SERVING

INSTRUCTIONS:

1. Add all ingredients into a mixing glass with ice and stir for 10-15 seconds.
2. Strain into rocks glass over an Exceptional Iced Tea ice cube.*
3. Garnish with a small, fresh fig leaf and enjoy.

***TO MAKE EXCEPTIONAL ICED TEA-INFUSED WHISKEY:** infuse 1 Exceptional Iced Tea sachet into 1 750 ml bottle of whiskey for 20 minutes, strain and then rebottle.

***TO MAKE FIG LEAF SYRUP:** Combine 1 qt. of water and 4 c. of sugar into a saucepan over medium heat. Bring to a simmer; stir until sugar is dissolved; remove from heat. Add 20 fig leaves to the warm simple syrup, place in refrigerator and steep overnight. Strain and discard the leaves. Bottle, date and refrigerate. Keep up to two weeks.

***TO MAKE EXCEPTIONAL ICED TEA CUBES:** follow normal brewing instructions for Exceptional Iced Tea, pour into ice cube trays and freeze.



HIDDEN TRAIL

INGREDIENTS:

FOR TEA CONCENTRATE:

7 SACHETS (11 tsp. loose) of

Red Nectar tea

16 OZ. filtered water

.50 CUP sugar

.50 OZ. vodka (*optional, lengthens shelf life*)

FOR COCKTAIL:

2 OZ. Red Nectar concentrate

1 OZ. vodka

.25 OZ. cherry liqueur
(*recommend Clear Creek Cherry*)

.75 OZ. fresh lemon juice
Edible flower or lemon wheel
for garnish

MAKES 1 SERVING

INSTRUCTIONS:

FOR TEA CONCENTRATE:

1. In a heat-proof container, add tea sachets or loose tea and then top with 16 oz. of water off the boil. Let steep for 5 minutes.
2. Discard tea sachets or strain out loose tea, and add sugar. Stir until dissolved and let cool.
3. *Optional:* add vodka to lengthen shelf life. Bottle, date and refrigerate. Keep for 2 weeks without vodka, 3 weeks with vodka.

FOR COCKTAIL:

1. Combine all ingredients into an ice-filled shaker tin and shake for 10 seconds. Strain and serve up in a coupe glass.
2. Garnish with an edible flower or lemon wheel and enjoy.



GREENHOUSE PUNCH

INGREDIENTS:

24 OZ. Red Nectar concentrate

6 OZ. bourbon

6 OZ. orange curacao
(we used Pierre Ferand)

6 OZ. lemon juice, freshly squeezed

3 peaches or seasonal fruit, quartered *(optional)*

Sparkling water

MAKES 8 - 6 OZ. SERVINGS

INSTRUCTIONS:

1. In a large heat proof container, combine 14 sachets of Red Nectar and 1000 ml of water just off a boil and let steep for 5 minutes. Discard sachets and let tea concentrate cool.
2. Add 24 oz. of Red Nectar concentrate, bourbon and orange curacao into sealable container with sliced fruit.
3. Let sit for 3 hours to infuse then strain.
4. Add lemon juice, stir to incorporate.
5. Double strain into a punch bowl or pitcher. Add large format ice cubes. Top with sparkling water and garnish with lemon wheels.