

High Tea?

Tea is an amazing mix for the summer time entertaining scene. For quite a while I have enjoyed Green Tea with Malibu rum with a squirt of orange on the rocks which is extremely refreshing. Now, (and I have to credit my Mom with this) I mix pitchers of Cranberry Tea or Blueberry Tea with Pink Lemonade and various spirits.

Firstly, it will take some time to figure out the strength of the tea for the pitcher and the mix so the recipes below may need some retooling when you make them at home. When selecting your tea choose a fruit flavour that will mix well with the spirit that you are planning on using; orange, blueberry, strawberry tend to work the best.

Brew your tea as you normally would for a full pot. I have been using 2 tea bags for one pot. Pour the brewed tea into the pitcher that you will be using so that it fills about 1/3 of the pitcher.

Next make your pink lemonade and fill about a 1/4 of the pitcher. Add any fruit that you would like to garnish the pitcher with and add about 1/8 cup of sugar to taste. Keep stirring your mixture so that the sugar dissolves and the tea starts to take on the flavouring of the fruit. Put the pitcher in the fridge and let it cool before you add the spirit mixture.

Leave the fruit in and slice some fruit to add some colour and serve!

The following recipes are presented in measurements of the pitcher used, therefore they are not exact!

Sun burst

1/2 Pitcher of Cranberry Tea
1/4 Pitcher of Pink Lemonade
1 cup of Raspberries
1 Cup of Blueberries
1 1/2 cups of Vodka
1/8 Cup of Lemoncello
2 Shots of Triple Sec

Strawberry Fields

1/3 Pitcher of Blueberry Tea
1/3 Pitcher of Strawberry Tea
2 Cups of Vodka
3 Shots of Crème De Raspberry