

Incredible Recipes!

True "teas" are made from the dried leaves of the *Camellia sinensis*, the tea plant. Due to the tea leaf's texture, recipes turn out much better when a brew is made using the tea bags. Once the brewing time is completed, the tea bags are disposed of and only the liquid is added to the recipe. The different flavors that can be achieved are endless - from Lapsong to a smooth Ceylon. The flavored teas can add a rainbow of character as well.

Our flavored teas are not only great for drinking, but add "Zest" to your favorite recipes.

Teas are a very healthy seasoning, they have no calories or fat, and they are less expensive than most seasonings in your local grocery store. But best of all, they help to create some of the most mouth-watering dinners and deserts that you will ever taste.

Don't believe us, try one out!

We invite you to try these special recipes.

Cool Ways To Enjoy Teas

Here are a few of our favorite recipes to try at home. Be creative and invent your own specialty tea drinks with your favorite teas, fruit juices and syrups.

Sweet Apple Cinnamon Herbal Shake

Ingredients Needed:

For each 16 oz glass:

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2 cups vanilla ice cream

- 2 Apple Cinnamon tea bags
- 1/4 tsp. cinnamon (optional)

To Prepare:

In a blender, mix ingredients until fully blended. (cut open tea bags and mix contents with ice cream)

To Serve:

Top with whipped cream

Blackberry Blaze Escape

Ingredients Needed:

For each 16 oz glass:

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2 cups vanilla ice cream

- 2 Blackberry Blaze tea bags
- 1/4 tsp. Blackcurrant syrup (optional)

To Prepare:

In a blender, mix ingredients until fully blended. (cut open tea bags and mix contents with ice cream)

To Serve:

Garnish with whipped cream

Lemon Blossom Blaster

Ingredients Needed:

For each 16 oz glass:

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2 cups vanilla ice cream

- 2 Lemon Blossom tea bags

- 1/4 tsp. lemon juice (optional)

To Prepare:

In a blender, mix ingredients until fully blended. (cut open tea bags and mix contents with ice cream)

To Serve:

Garnish with lemon wedges

Licorice Spice Dessert

Ingredients Needed:

For each 16 oz glass:

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2 cups vanilla ice cream

- 2 Licorice Spice tea bags
- 1/4 tsp. cinnamon (optional)

To Prepare:

In a blender, mix ingredients until fully blended. (cut open tea bags and mix contents with ice cream)

To Serve:

Garnish with whipped cream

Mango Passionfruit Fiesta

Ingredients Needed:

For each 16 oz glass:

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2 cups vanilla ice cream

- 2 Mango Passionfruit tea bags
- 1/4 tsp. Passionfruit syrup (optional)

To Prepare:

In a blender, mix ingredients until fully blended. (cut open tea bags and mix contents with ice cream)

To Serve:

Garnish with whipped cream

Peppermint Fields

Ingredients Needed:

For each 16 oz glass:

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2 cups vanilla ice cream

- 2 Peppermint tea bags

- 1/4 tsp. vanilla syrup (optional)

To Prepare:

In a blender, mix ingredients until fully blended. (cut open tea bags and mix contents with ice cream)

To Serve:

Garnish with fresh mint leaves

Red Raspberry Dreams

Ingredients Needed:

For each 16 oz glass:

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2 cups vanilla ice cream

- 2 Raspberry tea bags
- 1/4 tsp. raspberry syrup (optional)

To Prepare:

In a blender, mix ingredients until fully blended. (cut open tea bags and mix contents with ice cream)

Triple Berry

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4 oz. of ice

- 6 oz. Red Raspberry iced tea
- 2 oz. cranberry juice
- 1 oz. blackberry syrup

Combine ice, iced tea, juice and Entner-Stuart blackberry syrup in a cocktail shaker or a jar with a lid. Shake until cold and frothy. Pour into a tall iced tea glass.

Raspberry Ripple

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6 oz. of Red Raspberry

- 1 shot combined of raspberry & vanilla syrup
- Add a touch of cream
- Ice

Shake and pour

Citrus Sipper

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6 oz. of Tropical Blast

- 1 shot of lemon & lime syrup

- Ice

Shake and pour

Passion Zing Delight

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1 1 oz. shot cherry syrup

• 1 1 oz. combined shot apricot, raspberry, & strawberry syrups

• 1 oz. half-n-half

• 4 oz. English Breakfast Tea

• 2 oz. club soda

Add tea to syrup mix. Add club soda. Shake with a topping of half-n-half.

Yield: 1 8 oz. glass

Fiji Iced Tea

Our Interpretation of Thai Iced Tea.

In a cocktail shaker (or a jar with a lid),

place 1/2 scoop of ice,

8 oz. of double strength * English Breakfast black tea,

1/4 oz. of cream or half and half,

1 oz. almond syrup, and 1

1/2 oz. of coconut syrup**. Shake until cold and frothy.

Pour into a tall iced tea glass.

*To make black tea: Brew a tea concentrate from English Breakfast or Darjeeling Tea.

Use 8 tea bags.

Steep the 8 tea bags in 16 oz. of boiling water for 5 minutes.

Then gently squeeze tea bags and remove.

Pour hot tea into 16 oz. of cold water to dilute to proper strength.

Hawaiian Mist

Tropical herbs and citrus juices.

In a cocktail shaker (or a jar with a lid),

place 1/2 scoop of ice,

6 oz. of Red Raspberry* ice tea,

2 oz. of orange juice,

a splash of lemon juice concentrate or a squeeze of fresh lemon.

Shake until cold and frothy.

Pour into a tall iced tea glass.

Caffeine free.

*To make Blueberry Vanilla:

Brew a tea concentrate from Blueberry Vanilla Tea. Use 8 tea bags.

Steep the 8 tea bags in 16 oz. of boiling water for 5 minutes.

Then, gently squeeze tea bags and remove.

Pour hot tea into 16 oz. of cold water to dilute to proper strength.

Tea and Fruit Juices

Combine fresh fruit juices and iced tea for a sensational taste that's lighter and more refreshing than juices or sodas alone.

Try these Tea and fruit juice combinations:

- Cranberry Orange - Tropical juice blends
- Red Raspberry - Apple; Lemon; Pear; White Grape; Pineapple
- Tropical Blast* - Apple; Lemon; Pear; White Grape
- Kiwi Tangerine* - Tropical juice blends

Red Raspberry Punch

Steep 12 Red Raspberry tea bags in 4 cups (32 oz) boiling water for 10 minutes.

Gently squeeze tea bags and remove.

Add 2 cups (16 oz) cold water,

2 cups (16 oz) apple juice

2 oz lemon juice.

Garnish and serve over ice. Makes 2 quarts.

Caffeine free.

Flavored Iced Teas

Add flavored fruit syrup* to Iced English Breakfast or Darjeeling Tea.
Pour 1-1/2 oz. of fruit syrup in bottom of a tall iced tea glass.
Add ice, iced tea and stir.

Passion Fruit, Raspberry, or Black Currant syrups are recommended.

Green Apple Sparkler

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1 1/3 cups tea concentrate (made from Premium Green tea)

- 1 1/3 cups apple juice
- 1 1/3 cups sparkling water
- Ice cubes

Combine tea concentrate, apple juice and sparkling water.
Pour into ice filled glasses.

Makes 4 servings.

Green Tea ginger Sparkler

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1 1/3 cups tea concentrate (made from Tea Premium Green tea)

- 1/4 cup finely chopped crystallized ginger
- 2 2/3 cups chilled ginger ale
- Ice cubes

Combine ginger and tea concentrate while still hot and refrigerate for at least three hours. Strain and discard ginger. Pour concentrate and ginger ale into ice filled glasses. Makes 4 servings.

Papaya Nectar Green Tea

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1 1/3 cups tea concentrate (made from Premium Green tea)

- 1 1/3 cups Papaya Nectar
- 3 Tsp. honey
- Ice cubes

Combine tea concentrate, papaya nectar and honey.
Pour into ice filled glasses.

Makes 4 servings.

Strawberry Banana Lemonade

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6 Strawberry Banana tea bags

- 30 oz. Lemon Juice

Steep 6 tea bags of Strawberry Banana tea in 4 cups of boiling water for 5 minutes

Gently squeeze the tea bags and remove them.

Allow the tea to cool. In a large pitcher combine tea with Strawberry Juice.

Stir well

serve over ice.

Makes five 12 oz. servings.

Honey Lemon Dew Berry Iced Tea

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1 cup Lemon Blossom Iced Tea

- 1 cup Strawberry Nectar
- One shot Mandarinino syrup
- Ice cubes

Place one Lemon Blossom tea bag into an 8 oz. cup. Pour approximately 2 oz. (1/4 cup) boiling water into cup and steep for 4 to 6 minutes. Remove tea bag and fill cup to top with cold water. Mix with strawberry nectar, Mandarinino syrup and ice. Makes one 18 oz. serving.

Green Banana Iced Tea

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1 cup Premium Green Tea

- 1 cup Banana Pineapple Nectar

- Ice cubes

Place one tea bag of Premium Green Tea into an 8 oz. cup. Pour approximately 2 oz. (1/4 cup) boiling water into cup and steep for 4 to 6 minutes. Remove tea bag and fill cup to top with cold water. Mix with banana pineapple nectar and ice. Makes on 16 oz. serving.

Mandobando Iced Tea

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1 cup Premium Green Tea

- 1 cup Banana Pineapple Nectar
- 1 shot Mandarino syrup
- Ice cubes

Place one tea bag of Premium Green Tea into an 8 oz. cup.

Pour approximately 2 oz. (1/4 cup) boiling water into cup and steep for 4 to 6 minutes.

Remove tea bag and fill cup to top with cold water.

Mix with banana pineapple nectar,
Mandarino syrup and ice.

Makes one 18 oz. serving.

Irish Cherry Cream Iced Tea

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1 cup Irish Breakfast Tea

- 1 cup cherry juice
- 1 shot cherry syrup
- 1/4 cup half & half
- Ice cubes

Place one tea bag of Irish Breakfast Tea into an 8 oz. cup. Pour approximately 2 oz. (1/4 cup) boiling water into cup and steep for 4 to 6 minutes. Remove tea bag and fill cup to top with cold water. Mix with cherry juice, cherry syrup, cream and ice. Makes one 20 oz. serving.

Cranberry Twister Iced Tea

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1 cup Irish Breakfast Tea

- 1 cup prepared cranberry, raspberry, strawberry juice
- 1 shot raspberry syrup
- Ice cubes

Place one tea bag of Irish Breakfast Tea into an 8 oz. cup. Pour approximately 2 oz. (1/4 cup) boiling water into cup and steep for 4 to 6 minutes. Remove tea bag and fill cup to top with cold water. Mix with juice, raspberry syrup, and ice. Makes one 18 oz. serving.

Casablanca Cooler

Green teas & exotic fruit juices

- 4 oz. of ice
- 8 oz Moroccan Mint or Premium Green tea
- 4 oz tropical juice*
- 1 oz passion fruit syrup**

Combine ice, iced tea, tropical juice and passionfruit syrup in a cocktail shaker or a jar with a lid.

Shake until cold and frothy.

Pour into a tall iced tea glass.

Garnish as desired.

* Make your own tropical blend of juice with 1/3 pineapple juice, 2/3 orange juice and a splash of passion fruit syrup.*

Sea Captain's Punch

Makes 2 qts punch (16 4 oz. servings) May be tripled for a larger group.

- 1 qt. strong English Breakfast tea
- 10 lemons
- 1 fifth (26.5 oz.) dark rum
- 1/2 c. brandy
- 1/4 c. peach brandy
- 2 c. unsweetened pineapple juice

Combine 1 qt. cold water and 3 teabags of English Breakfast tea in a large container.

Let brew either outside or in refrigerator about 1 hour.

Meanwhile, remove rind from the lemon.

Cut the rind into thin strips. Add the rind and juice of the lemons to the brewed tea.

Cover and store overnight at room temperature.

Just before serving,

pour tea mixture, rum, pineapple juice, and both brandies over a block of ice in a punch bowl.

Coconut Tea Ice Cream

makes 8 servings

- 5 Chai spice teabags
- 1/2 tea spoon allspice
- 1 cup boiling water
- 1 cup evaporated milk, scalded
- 3 eggs, separated
- 1 1/2 c. sugar
- 1/4 tea spoon salt
- 1 table spoon lemon juice
- 1 cup heavy cream
- 1 cup coconut finely chopped
- 2 tea spoon grated lemon rind

Put teabags and allspice in bowl. Pour boiling water over tea, immediately add scalded milk. Brew tea mixture 5 minutes. Cool to room temperature. Beat egg yolks, 1 c. sugar and salt. Add cooled tea mixture and cook in double boiler until thickened, stirring constantly. Cool. Add lemon juice and rind. Beat egg whites until stiff and beat in remaining sugar. Whip cream until thick enough to hold a soft peak. Fold egg whites and whipped cream into tea mixture, put in freezer. When 1/2 frozen, stir in coconut. Freeze until firm.

Apricot Tea Sparkler

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1 1/3 cups tea concentrate (made from Irish Breakfast tea)

- 1 1/3 cups apricot nectar
- 1 1/3 cups sparkling water
- Ice cubes

Combine concentrate, apricot nectar and sparkling water. Pour into ice filled glasses.
Makes 4 servings.

Sparkling Punch

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4 Red Raspberry tea bags

- 1 Licorice Spice tea bag
- 1 tablespoon honey
- 1 bottle of plain sparkling water

Brew tea bags in 1 cup (8 oz.) boiling water. Let steep for 5 minutes. Add honey.

Remove tea bags. Cool tea. Place 1/2 oz. or more of tea in champagne flute and fill with sparkling water.