

## SUGAR RIM

1 tsp/5 ml loose leaf tea leaves, chopped  
1/2 cup/125 ml Coarse sugar

8 oz/250 ml Vodka  
1 cup/250 ml brewed tea, strained  
and chilled Ice

## BREW TEAS:

Use heaping -1 tsp/5 ml loose tea per  
1 cup/250 ml boiling water

### Method

Prepare the tea-sugar rim:

Mix the sugar and 1 tsp/5ml ground tea.

Moisten the rim of a chilled martini glass  
with water, lemon juice, or simple syrup,  
then dip into the sugar and tea leaf mixture.

Add vodka and tea together in a cocktail  
shaker filled with ice. Strain the cocktail  
into the prepared glass.

## GARNISHES

### GINGER PEACH BLACK TEA

Garnish martini with crystalized lemon,  
ginger pieces, or sliced peach

### POMEGRANATE LAVENDER GREEN TEA

Garnish with pomegranate seeds

### SPICED MASALA CHAI TEA

Add 2 tsp/10 ml finely crushed chocolate  
chips to the sugar and spiced masala  
chai tea mixture

### EARL GREY CITRUS TEA

Garnish martini with thin ribbons  
of orange zest

### MAPPLE ROOIBOS HERBAL INFUSION

Moisten the rim with maple syrup, then  
dip into the sugar and maple rooibos  
tea mixture.

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# IT'S MAR'TEA'NI TIME

Mix it up, and infuse bold tea flavor  
into your favorite cocktail.