

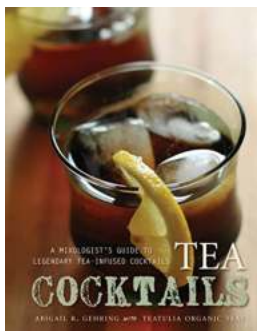
# Mixologist Guide To Legendary Tea Infused Cocktails

Are you ready to take your cocktail game to the next level? Look no further than the world of tea infused cocktails. These legendary concoctions bring together the delicate flavors of tea with the boldness of spirits, creating a truly unforgettable drinking experience. Whether you're a seasoned mixologist or a curious newcomer, this guide will provide you with all the knowledge you need to craft your own tea infused cocktails that will leave your guests mesmerized.

## Why Tea Infused Cocktails?

Tea has been a beloved beverage for centuries, known for its rich history and diverse flavors. Combining tea with spirits adds another layer of complexity and depth to traditional cocktails, elevating them to a whole new level. The infusion of tea imparts various delicate nuances, creating a unique taste profile that is both intriguing and satisfying.

Furthermore, tea is a versatile ingredient that pairs well with a wide range of spirits, from vodka and gin to rum and whiskey. The combinations are endless, allowing mixologists to experiment and push the boundaries of cocktail creation.



## Tea Cocktails: A Mixologist's Guide to Legendary Tea-Infused Cocktails by Abigail R. Gehring (Kindle Edition)

★★★★☆ 4.4 out of 5

Language	: English
File size	: 14394 KB
Text-to-Speech	: Enabled
Screen Reader	: Supported
Enhanced typesetting	: Enabled
Word Wise	: Enabled
Print length	: 177 pages



## Choosing the Right Tea

The success of a tea infused cocktail heavily relies on selecting the right tea. Each type of tea brings its own distinct flavor and aroma, adding a signature touch to the cocktail. Here are a few popular teas that are commonly used in mixology:

- **Earl Grey:** Known for its distinctive blend of black tea and bergamot, Earl Grey adds a citrusy and floral note to cocktails.
- **Green Tea:** With its grassy and earthy flavors, green tea lends a refreshing and clean taste to cocktails.
- **Hibiscus:** Hibiscus tea offers a vibrant red color and a tangy, floral taste that complements a variety of spirits.
- **Chai:** The combination of spices and black tea in Chai brings warmth and complexity to cocktails.

When selecting your tea, consider the flavor profile you want to achieve and how it will interact with the other ingredients in your cocktail. Experimentation is key, so don't hesitate to try different teas and explore new combinations.

## The Infusion Process

Creating tea infused cocktails involves an infusion process that allows the flavors of tea to meld with the spirits. Here's a step-by-step guide to help you master the art of infusion:

1. Choose your base spirit: Vodka, gin, rum, or whiskey are commonly used as the base for tea infused cocktails. Select the spirit that complements the chosen tea.
2. Measure the ingredients: Determine the ratio of spirits to tea based on your desired taste. A general rule of thumb is using 1 part tea leaves to 4 parts spirits, but feel free to adjust according to your preference.
3. Combine the ingredients: Place the tea leaves and spirits in a sealed container, ensuring that the leaves are fully submerged. Let the mixture sit for an appropriate amount of time, typically 1 to 4 hours, depending on the desired strength of the infusion.
4. Strain and store: After the desired infusion period, strain the mixture to remove the tea leaves, ensuring a smooth and refined cocktail. Transfer the infused spirit to a clean container and store in a cool, dark place.

Remember, the infusion process requires patience. Be mindful of the intensity of the flavors and adjust the infusion time accordingly. Taste-testing throughout the process will help you gauge when the desired flavors have been achieved.

## **Tea Infused Cocktail Recipes**

Now comes the exciting part - experimenting with different tea infused cocktail recipes! Here are a few ideas to get you started:

### **1. Earl Grey Martini**

Ingredients:

- 2 oz Earl Grey-infused vodka
- 0.5 oz simple syrup

- 0.25 oz lemon juice
- Lemon twist for garnish

Instructions:

1. Combine all the ingredients in a shaker with ice.
2. Shake vigorously and strain into a chilled martini glass.
3. Garnish with a lemon twist.

## **2. Green Tea Mojito**

Ingredients:

- 2 oz green tea-infused rum
- 1 oz fresh lime juice
- 0.75 oz simple syrup
- Mint leaves
- Soda water

Instructions:

1. Muddle a handful of mint leaves with lime juice and simple syrup in a glass.
2. Add ice and green tea-infused rum.
3. Top with soda water and stir gently.
4. Garnish with a sprig of mint.

## **3. Hibiscus Margarita**

## Ingredients:

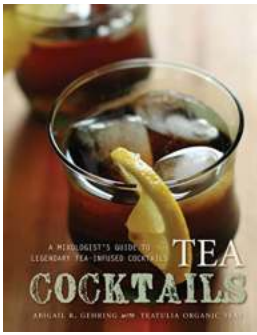
- 2 oz hibiscus-infused tequila
- 1 oz lime juice
- 0.75 oz simple syrup
- Salt for rimming
- Lime wedge for garnish

## Instructions:

1. Rim a glass with salt.
2. Combine hibiscus-infused tequila, lime juice, and simple syrup in a shaker with ice.
3. Shake well and strain into the prepared glass over ice.
4. Garnish with a lime wedge.

Feel free to modify and experiment with these recipes to suit your taste preferences. The beauty of tea infused cocktails lies in the endless possibilities for customization.

Tea infused cocktails bring together the best of both worlds – the rich heritage of tea and the innovation of mixology. By infusing your favorite teas with spirits, you can create legendary cocktails that are sure to impress even the most discerning drinkers. Remember to choose the right tea, master the infusion process, and let your creativity shine through in your concoctions. So get ready to embark on a flavor adventure and craft your own legendary tea infused cocktails that will have everyone coming back for more!



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### A Mixologist's Guide to Amazing Tea-Infused Cocktails

Seventy-five unique cocktail recipes featuring the hottest trend in mixology—tea!

In classy bars and cocktail lounges across America, tea is making a big splash. Absolut has launched a line of tea-infused vodka, companies such as Owl's Brew are springing up with teas crafted specifically as cocktail mixers, and foodie magazines such as Saveur and Food & Wine are featuring hot chai toddies and gin-spiked iced teas. Here organic tea company Teatulia partners with Gehring to provide a stunning collection of hot and cold tea cocktail recipes sure to impress any mixologist or tea lover. Learn how to balance the unique flavors of herbal and black teas with just the right spirits to create drinks such as:

Rooibos Berry Daiquiri

Spiked lemonade with thyme

Dark and stormy with ginger tea

Lemongrass mojito

Chai white Russian

Peppermint cosmo

Jasmine green tea julep

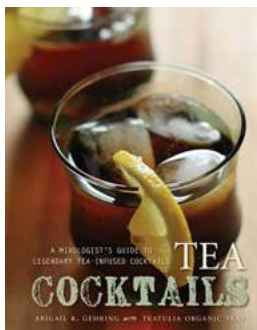
Yerba mate smoky martini

Riesling jasmine hot toddy

And many more!

Teatulia brings to the book the same passion they bring to their teas, which are grown in a single USDA-certified organic garden in northern Bangladesh and sold across the United States and Canada. With beautiful photographs and easy-to-follow instructions, this is the perfect gift for the bartender, budding mixologist, or tea enthusiast in your life.

Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.



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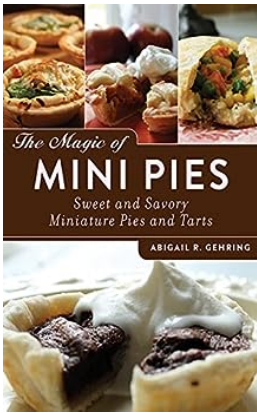
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