



# ANATOMY OF A TEA MOCKTAIL

Mocktails are becoming increasingly popular as they provide guests with a tantalizing choice that doesn't involve alcohol. But how do you craft the perfect mocktail at home? Start with a steeped tea concentrate as the astringency and bitterness of the concentrate can mimic the taste of alcohol. Here are some tips for creating your own variety - cheers!

## Base

Steeped Tea Concentrate:

Hibiscus	Pineapple	Green Tea
Citrus	Peach	Black Tea
Ginger	Mint	

To make concentrate:

Place 6 tea bags in 1 cup of boiling water - let steep for 2 hours

## Fruit | Vegetables

Citrus slices: lime, lemon, orange

Muddled fruit: cherries, raspberries, blackberries, kiwi

Chopped firm fruit: apples, pears, grapes, pineapple

Vegetables: cucumber, celery spears

## Herbs | Flavor Boosters

Mint	Ginger
Rosemary	Pineapple spears
Basil	Chili pepper
Sage	Bitters

## Bubbles

Sparkling water	Non-alcoholic champagne
Kombucha	Ginger beer
Flavored seltzer	

