



for  
**TEAS**  
sake™

RECIPES

A Giftcraft Company  
[www.giftcraft.com](http://www.giftcraft.com)



## Peppermint Iced Tea Lemonade

Mint To Be Together™

### INGREDIENTS

1 cup of boiling water  
3 tsp Mint To Be Together™  
1 cup sugar  
1 cup fresh lemon juice  
2 cups cold water  
Fresh mint leaves (optional)

SERVES FOUR.

### INSTRUCTIONS

1. Combine hot water and tea. Steep tea for 10 minutes then remove tea leaves from the water.
2. Add sugar and stir until it is dissolved.
3. In a large pitcher combine the sugar/tea mixture with the lemon juice and cold water.
4. Taste and adjust to your liking. Serve over ice with fresh mint if you wish.

## Iced Tea Sangria

Mango Tango™

### INGREDIENTS

6 tsp Mango Tango™  
1 tea bag  
2 cinnamon sticks  
1 cup of pomegranate juice  
1 cup of orange juice  
1 orange, sliced thin  
1 lemon, sliced thin  
2 limes, sliced thin  
1 apple, cored and sliced thin  
5 cups boiling water  
3 cups carbonated water

SERVES EIGHT.

### INSTRUCTIONS

1. Place Mango Tango™ in a tea bag, add 5 cups of boiling water and steep for 10 minutes.
2. In a large jar or pitcher, combine the steeped tea, cinnamon sticks, pomegranate juice, orange juice, orange slices, lemon slices, lime slices and apples.
3. Refrigerate for at least 2 hours, preferably overnight.
4. Just before serving, stir in carbonated water. Serve in glasses over ice.



## Iced Tea-quila Sunrise

Citrus Delight™

### INGREDIENTS

1 tsp Citrus Delight  
1 cup of boiling water  
1 cup orange juice  
Sliced orange or  
citrus fruit of choice.

SERVES TWO.

### INSTRUCTIONS

1. Make 1 cup of Citrus Delight tea with boiling water and leave it to steep for 4 minutes.
2. Remove leaves and chill it in the refrigerator.
3. Fill a glass with ice.
4. Add the orange juice.
5. Add steeped tea.
6. Top it with your favorite citrus fruit.

## Mint Iced Black Tea

Classically Yours™ Iced Tea

### INGREDIENTS

6 tsp Classically Yours™  
2 cups of boiled water  
2 cups of cold water  
A few sprigs of mint leaves  
One lemon, sliced for serving

SERVES SIX.

### INSTRUCTIONS

1. Boil 2 cups of water, add tea to boiling water and let it steep for 15 minutes.
2. Discard tea leaves and combine with remaining cold water and fresh mint.
3. Refrigerate.
4. Serve over ice with fresh lemon. Add sugar to taste.



## Marshmallow the Holiday

Home Sweet Home™

### INGREDIENTS

1 tsp Home for the Holidays™  
1 cup of boiling water  
1 cup of milk  
8 large marshmallows  
Chocolate syrup  
Whipped cream

SERVES TWO.

### INSTRUCTIONS

1. Pour the cup of boiling water over the tea, let it steep 3-5 minutes. Remove the tea leaves.
2. Pour the milk into a small saucepan over medium low heat and add the steeped tea.
3. Dissolve in 2 large marshmallows and a drizzle of chocolate syrup.
4. Pour into mug and top with 2-3 marshmallows, syrup and whipped cream.

## Coffee Bar Chai

Let's Chai™

### INGREDIENTS

2 cups water  
1 ½ tsp Let's Chai™  
1/4 cup honey  
1/2 tsp vanilla extract  
1 cinnamon stick  
5 whole cloves  
1/4 teaspoon ground ginger  
1 pinch ground nutmeg  
2 cups milk

SERVES SIX.

### INSTRUCTIONS

1. In a saucepan, bring water to a boil. Add tea, honey and vanilla. Stir gently for 2 minutes.
2. Reduce heat to low. Season with cinnamon, cloves, ginger and nutmeg. Simmer for about 5 minutes.
3. Pour in milk, and bring to a boil. Remove from heat, and strain through a fine sieve.



## Earl Grey Hot Chocolate

SHADES OF EARL GREY™

### INGREDIENTS

- 1 ½ cups milk
- 1 ½ tsp Shades of Earl Grey™
- 3 squares of dark chocolate, or to taste

SERVES TWO.

### INSTRUCTIONS

1. Combine the milk and tea in a saucepan and gently heat without boiling. Continue heating for approximately 10 minutes. The milk will take on a light tea color.
2. Place 3 (or more if desired) squares of chocolate into a heatproof glass. Pour the milk/tea mixture over the chocolate using a tea strainer or colander to strain off the leaves.
3. Stir and enjoy.

## Red White & Blue Tea Sangria

BLUEBERRY BLAST™ ICED TEA

### INGREDIENTS

- 1 bottle of dry white wine
- 1 cup triple sec
- 1/2 cup berry-flavored vodka
- 2 tablespoons For Tea's Sake Blueberry Blast™ iced tea
- 2 cups water
- 1/2 cup sugar — (you can add more to taste)
- 1 cup blueberries
- 1 ½ cup sliced strawberries
- 1 cup raspberries
- 1 ½ cup pineapple chunks

FULL PITCHER

### INSTRUCTIONS

1. Make 2 Cups of Blueberry Blast Iced Tea
2. Pour the tea into a pitcher and add the sugar. Stir until the sugar completely dissolves.
3. Next, take a star shaped cookie cutter and cut star shapes into the pineapple. Now, add the fresh pineapple, blueberries, raspberries and strawberries to the mixture.
4. To mix the sangria, pour in the bottle of wine followed by the triple sec and vodka.
5. Cover and refrigerate mixture for at least four hours and then serve with ice cubes.



## Ginger Green Tea Ice Cream

GOTCHA MATCHA™

### INGREDIENTS

4 tablespoons (1/4 cup)  
Gotcha Matcha™ Tea Powder  
3 cups half and half  
3 tablespoons finely grated  
ginger, with juice  
6 egg yolks  
1 1/2 cups sugar  
1 teaspoon kosher salt

SERVES FOUR.

### INSTRUCTIONS

1. Add matcha powder to a heavy-bottomed saucepan and very slowly whisk in half and half, stopping frequently to smooth out any lumps. Lumps will not cook out.
2. Once half and half is fully and smoothly whisked in, place saucepan over medium heat and bring to a simmer, whisking occasionally. Remove from heat, stir in ginger, cover, and let steep for 1 hour.
3. In a mixing bowl combine egg yolks and sugar and whisk until combined. Mixture will be very thick. When dairy finishes steeping, uncover and quickly stir in egg yolk mixture, whisking to fully incorporate. Put saucepan on medium heat and cook, stirring frequently, until a custard forms on the back of a spoon and a swiped finger leaves a clean line. Stir in salt to taste.
4. Pour custard through a fine mesh strainer into an airtight container and chill overnight. The next day, churn according to manufacturer's instructions. Transfer ice cream to container and chill in freezer for at least 3 to 4 hours before serving.

## Tea-Smoked Chicken Wings

LET'S GO GREEN™

### INGREDIENTS

1/4 cup Let's Go Green™ Tea  
1/4 cup soy sauce  
2 tablespoons rice wine vinegar  
1/2 cup honey, divided  
1 tablespoon grated ginger  
2 cloves minced garlic (about 4  
teaspoons)  
24 chicken wing pieces  
6 scallion greens, sliced fine  
1 tablespoon red pepper flakes  
1/4 cup sugar  
2 cloves star anise  
12 coriander seeds  
1/4 cup white rice

### INSTRUCTIONS

1. Combine soy sauce, vinegar, 1/4 cup honey, ginger, and garlic in small bowl and whisk to combine. Place chicken wings in medium bowl and add 1/4 cup of soy sauce mixture. Marinate at room temperature for 30 minutes. Meanwhile, add remaining honey, scallions, and red pepper flakes to small bowl with remaining soy mixture. Stir to combine and set aside.
2. Remove chicken wings from marinade and carefully pat dry. Line inside of wok with heavy duty aluminum foil, allowing foil to extend 5 inches over each end. Add sugar, tea leaves, star anise, coriander seed, and white rice to foil in wok. Stir to combine.
3. Set wok over medium-high heat and cook until mixture begins to release smoke, about 5 minutes. Set cooling rack over wok and add chicken wings, making sure to keep them within the perimeter of the wok. Tent wings with second large piece of heavy duty aluminum foil. Lift ends of bottom piece of foil over the edges of rack and crimp together with top foil to form an air tight seal. Cook over medium heat for 10 minutes, then remove from heat and allow to continue cooking for 20 minutes off heat.
4. Open foil and remove chicken wings. Discard foil and smoking mixture.
5. Preheat broiler to high. Place wings on foil-lined broiler pan and cook under broiler about 4 inches from element until deep burnished mahogany color is achieved. Flip wings and cook second side. In medium bowl, toss wings with remaining soy sauce/honey mixture. Serve immediately.



## Matcha-White Chocolate Sugar Cookies

GOTCHA MATCHA™

### INGREDIENTS

¾ cup granulated sugar, divided  
½ teaspoon plus 2 Tbsp. For Tea's Sake Matcha Green Tea Powder  
2 cups all-purpose flour  
¾ teaspoon baking soda  
½ teaspoon kosher salt  
1 cup (2 sticks) plus 2 Tbsp. unsalted butter, cut into pieces, room temperature  
½ cup (packed) light brown sugar  
1½ tablespoons honey  
1 large egg  
1 large egg yolk  
2 teaspoons finely grated lemon zest  
3 ounces white chocolate, chopped

MAKES 24

### INSTRUCTIONS

1. Whisk ½ cup granulated sugar and ½ tsp. matcha in a small bowl; set aside.
2. Whisk flour, baking soda, salt, and remaining 2 Tbsp. matcha in a medium bowl. Using an electric mixer on medium-high speed, beat butter, brown sugar, honey, and remaining ¼ cup granulated sugar in a medium bowl until light and fluffy, about 4 minutes. Add egg yolk, and lemon zest and mix until very pale, about 4 minutes.
3. Reduce mixer speed to low and, with motor running, add flour mixture; mix until no dry spots remain. Using a wooden spoon or rubber spatula, mix in white chocolate.
4. Wrap dough in plastic and chill at least 2 hours and up to 5 days. If chilling more than a few hours, let dough sit at room temperature 1 hour to soften before scooping and baking.
5. Preheat oven to 350°. Scoop the dough by the scant tablespoonful onto 2 parchment-lined baking sheets, spacing about 1" apart. (Or, for neat and tidy cookies with perfect edges, like the ones in our photo, portion same amount of dough into the cups of a mini muffin pan coated with nonstick vegetable oil spray.)
6. Bake cookies, rotating baking sheet halfway through, until bottoms and edges are barely golden and cooked (top will no longer look wet), 8–10 minutes.
7. Immediately—but gently—toss cookies in reserved matcha sugar and place on wire racks; let cool.



## Earl Grey Shortbread Cookies

SHADES OF EARL GREY™

### INGREDIENTS

2 cups all-purpose flour  
2 tablespoons For Tea's Sake Shades of Earl Grey™ Tea  
½ teaspoon salt  
¾ cup confectioners' sugar  
1 teaspoon pure vanilla extract  
1 cup (2 sticks) butter, room temperature

MAKES 24

### INSTRUCTIONS

1. In a food processor, pulse together the flour, tea, and salt, until the tea is just spotted throughout the flour.
2. Add the confectioners' sugar, vanilla, and butter. Pulse together just until a dough is formed.
3. Place dough on a sheet of plastic wrap, and roll into a log, about 2 1/2-inches in diameter. Tightly twist each end of wrap, and chill in refrigerator for 30 minutes.
4. Preheat oven to 375 degrees F.
5. Slice the log into 1/3-inch thick disks. Place on parchment lined baking sheets, 2 inches apart (2 pans probably needed depending on size of sheets).
6. Bake until the edges are just brown, about 12 minutes. Let cool on sheets for 5 minutes, then transfer to wire racks and cool to room temperature.



## **ICE TEA PREPARATION FOR 8 CUPS FROM LOOSE BLENDS**

### **INGREDIENTS**

6-7 tsp of a loose tea of your choosing

Boiling Water: 1/2 QT.

Cold Water Dilution: 1.5 QT

Ice : 1 QT

Sugar: 1/4 Cup (or to taste)

### **INSTRUCTIONS**

1. Pour 1/2 qt of boiling water over 6-7 tsp of loose tea/herbal. Let steep for 3-5 minutes.
2. Strain the steeped tea in to a pitcher/ carafe - this is your concentrate.
3. Dilute concentrate using 3/1 ratio - 1.5 qts of cold water to 1/2 qt of concentrate.
4. Add sugar to taste. We recommend 1/8 cup to 1 gallon of brewed tea. You can also use 1-2 oz of Liquid Sugar Cane Syrup or simple syrup which dilutes better. If you add sugar, stir vigorously. Honey or agave is also nice to add to taste.
5. Add 50% ice to brewed tea when serving. If using a 2 qt pitcher, half fill the pitcher with ice cubes then top with brewed tea. The yield (including ice) is approximately 1.5 x 2 qt pitchers.
6. You can add slices of fruit to garnish such as lemon, strawberry, watermelon, orange, peach, apple or pear. Garnishes such as fresh spearmint, peppermint, rosemary, pineapple or cucumber can also add some sophistication.

for  
**TEAS**  
sake™

CONNECT WITH US



@forteassake