

Refresh Iced Tea

Recipe for 1 Cocktail



Description

A virgin green tea cocktail, a nice refreshing drink...

Note

Add a cucumber wheel on the edge of your glass, add a few frozen grapes inside your drink

Ingredients

For the cocktail

- 4 Piece(s) Cucumber
- 4 Grape(s) White grape(s)
- 3 Leaf(ves) Mint
- 0.50 Oz Rosemary syrup
- 0.50 Oz Lemon juice
- 1.50 Oz Cold green tea (four o'clock jasmin flower/lotus)
- Ice

For the rosemary syrup

- 2 Cup(s) White sugar
- 2 Cup(s) Water
- 2 Sprig(s) Rosemary
- Ice

Preparation

For the cocktail

In a shaker, put the grapes and cucumber pieces, pour the lemon juice and the rosemary syrup out. Use a muddler to crush this mix and pour the others ingredients out. Fill your shaker up with ice and shake well for 8 to 10 seconds. Pour all the mix out into a big old-fashioned or a highball glass. It's possible to create an alcoholic version with Gin, or Vodka or a light White Rum (Bacardi).

For the rosemary syrup

Bring the water, the sugar and the rosemary to a boil. On low heat, let it simmer for ten minutes, stirring once in a while. Refrigerate for an hour. Strain it out before using it for your cocktails.

Cocktails glasses



Old-Fashioned

Method of preparation



Muddler



Shaker