

GREEN TEA WHISKEY SLICER

Bold Cocktails

This refreshing cocktail uses green tea, whiskey, lemon rind, and Wisconsin Ginseng for a bright, energy-boosting cocktail

INGREDIENTS

2 oz of your favorite whiskey
1.5 oz of loose leaf green tea
1/4 oz lemon oleo saccharum (see directions)
1/4 oz sliced fresh Wisconsin Ginseng
1 tbsp honey
1 tsp champagne vinegar
2 lemons
4 oz sugar
Rosemary for garnish
Lemon slices for garnish

DIRECTIONS

First, make the oleo saccharum (24 hours in advance if possible):

1. Wash and peel lemons. Avoid pith. Place the rinds in a bowl.
2. Add 2 oz sugar per lemon.
3. Muddle the lemon peels (this release the oils).
4. Place bowl in a refrigerator overnight.
5. Muddle again and strain liquid into container for use.

Next, prepare the green tea:

1. Prepare and strain green tea.
2. Slice lemon into thin slices and add to the hot tea.
3. Place mixture in fridge overnight.

Then, to make the cocktail:

- 1** Add green tea mixture, whiskey, oleo saccharum, ginseng, honey, and champagne vinegar into a shaker and shake.
- 2** Pour into a rocks glass over ice.
- 3** Garnish with a thin slice of lemon and sprig of rosemary.