

Steaming Lavender Citrus Apple Cider Tea

Cozy up with this perfect sipper on a cool fall day

SERVES: 7 (8) oz. servings
PREP TIME: 10 minutes
COOK TIME: 10 minutes
TOTAL TIME: 20 minutes

INGREDIENTS

- 1½ cups distilled or filtered water
- 3 Earl Grey tea bags or brew loose leaf tea
- 2 cinnamon stick, 3" long
- 6 cups apple cider, unfiltered
- 4 Tbsp. GC Napa Valley Natural Culinary Lavender Infused Honey
- 1 orange, slice into 5 rounds ¼" thick slices, then halve
- 1 pouch 6 oz. GC Napa Valley Natural Citrus Rim Sugar

Optional: 2/3 cup bourbon, good quality (1½ Tbsp. each 8 oz. glass)



TO PREPARE

- Heat water to boiling. Pour over tea bags and cinnamon sticks. Steep 5 minutes then remove tea bags.
- Add steeped tea, cinnamon sticks and apple cider to a medium saucepan over medium heat. Add Lavender Honey and 2 orange slice halves. Bring to a gentle simmer, not a boil. Remove from heat. Remove cinnamon sticks.
- Prepare serving glasses: Select clear Irish coffee glasses or plain white mugs. Mound Citrus Rim Sugar on a flat plate or in a bowl that is a larger diameter than the glasses. Moisten the rim of each glass with the remainder of the orange then dip firmly into the sugar once or twice. Set aside.

TO SERVE

Using a funnel, carefully pour the Steaming Lavender Honey Apple Cider Tea into the center of each glass. Avoid hitting the sugared rim. Float half an orange slice. For an adult beverage, add 1½ Tbsp. good quality bourbon to each 8 oz. serving.

SHOPPING LIST

- 1 bottle 16 fl. oz. distilled or filtered water
- 1 box Earl Grey tea bags (need 3 tea bags) or use loose leaf tea
- 2 cinnamon sticks, 3" long
- ½ gallon apple cider, unfiltered, prefer organic
- 1 orange
- Optional: 1 bottle 375 ml. bourbon, good quality

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www.oconnellfamilywines.com