

Ingredients

- Sweet Tea Base 4 oz - Strong-brewed black tea, sweetened to your liking, chilled.
- Fresh Citrus Juice 1.5 oz - Blend of Blood Orange and Grapefruit juice (or just one).
- Simple Syrup 1/2 oz - Optional; adjust based on the sweetness of your tea and citrus.
- Sparkling Water Top-off - Plain or a complementary citrus flavor.
- Garnish 1 slice - Orange wheel or Grapefruit twist, and a sprig of Rosemary.

Recipe

1. Fill a tall glass (a Collins or Highball) with ice.
2. Pour the chilled Sweet Tea Base, Fresh Citrus Juice, and Simple Syrup (if using) into the glass.
3. Stir gently to combine the liquids.
4. Top the drink with Sparkling Water until the glass is full.
5. Garnish with an Orange Wheel and a Rosemary Sprig to release a wonderful, earthy aroma.

Alcoholic Version

Sweet Tea Base: 3 oz

Fresh Citrus Juice: 1 oz

Gin or Spiced Rum: 1.5 oz

Aperol or Campari (optional):
0.5 oz - Adds an extra layer of
bitter complexity)

Flavor Profile - This spritzer combines the comforting tannins of black tea with the bright, sharp flavors of winter citrus (the blood orange and grapefruit), balanced by a touch of sweetness. Its aroma is that of bright citrus and warm tea and the primary notes are: sweet, tangy, and deeply aromatic and the texture is bubbly, refreshing, and crisp! *Yum!*

- RECIPE, PHOTO: EDITOR

