Smoky Iced Tea and Whiskey Cooler

Description

The cocktail is smoky and complex without being heavy. It's got a lightness that comes from the lemon juice and ginger liqueur that make for a dangerously sippable drink.

Ingredients

- 3 oz black tea, Lapsang Souchong tea has a nice smoky flavor
- 1 oz freshly squeezed lemon juice
- 1 oz ginger liqueur, Domaine de Canton - find at Bev Mo
- 1 oz Rye Whiskey
- 1 Dash Angostura bitters

Instructions

In a cocktail shaker filled with ice, combine tea, lemon, ginger liqueur, whisky, and bitters. Shake for 12 seconds. Strain into a Collins glass filled with ice. Garnish with lemon twist and serve immediately.



Summary

Yield: 1
Prep Time: 5 minutes
Category: Drinks
Cuisine: American
Tags: Cocktails, iced tea, tea whiskey