

A glass of Independence (Bourbon) Tea, a purple-colored cocktail, garnished with a cherry, a white chocolate Lindt ball, and blueberries on a skewer. The drink is served in a clear glass with a textured base.

INDEPENDENCE (BOURBON) TEA

COCKTAIL RECIPE

INGREDIENTS & RECIPE

1. 1.5 OZ BLACK CHERRY WOOD BOURBON
2. 1/2 OZ GRENADINE
3. 2 OZ LEMONADE
4. 2 OZ BUTTERFLY PEA FLOWER TEA
5. MARASCHINO CHERRY
6. BLUEBERRIES
7. WHITE CHOCOLATE LINDT BALL

BUILD INTO A PINT GLASS FILLED WITH ICE
POUR BOURBON THEN ADD GRENADINE. CAREFULLY POUR IN LEMONADE AND TOP WITH BUTTERFLY PEA FLOWER TEA. GARNISH WITH A CHERRY, WHITE CHOCOLATE LINDT BALL AND BLUEBERRIES ON A SPEAR.
IT LOOKS GOOD SEPARATED, BUT IT'S TASTIER WHEN STIRRED.

