



ROSÉ, BOURBON, AND BLUE

COCKTAIL RECIPE

INGREDIENTS & RECIPE

- 2 CUPS OF WATER
 - 4 BAGS OF BLACK TEA (GO WITH SOMETHING WITH A LOT OF TANNIN TO IT TO CUT THROUGH THE FAT)
 - 4 TBSP HONEY
 - 2 CUPS OF FROZEN BLUEBERRIES
 - 1 ½ CUP THE ROSÉ YOU USED IN THE FONDUE
 - 1 CUP CLEVELAND WHISKEY BOURBON FINISHED WITH BLACK CHERRY WOOD
 - ½ CUP CHOPPED STRAWBERRIES (ESPECIALLY IF YOU'RE USING A SHIRAZ BASED ROSÉ)
 - ½ CUP FRESH LEMON JUICE
 - LEMON WHEELS FOR GARNISH
- PREPARE TEA, LET STEEP FOR ABOUT 5 MINUTES.
 - ADD THE HONEY AND STIR IT UP UNTIL IT'S WELL COMBINED.
 - ADD THE FROZEN BLUEBERRIES TO YOUR BLENDER AND ADD THE HOT TEA/HONEY MIXTURE.
 - PUREE
 - STRAIN INTO A SERVING PITCHER, PRESSING ON THE PULP TO EXTRACT AS MUCH OF THE GOOD STUFF AS POSSIBLE.
 - ADD THE CLEVELAND WHISKEY BOURBON FINISHED WITH BLACK CHERRY WOOD, ROSÉ WINE, LEMON JUICE, AND STRAWBERRIES.
 - STIR IT UP AND LET IT HANG OUT IN THE FRIDGE, WITHOUT ICE, TO CHILL
 - ADD ICE TO FOUR-PINT GLASSES, DIVIDE AS YOU SEE FIT, AND GARNISH WITH LEMON WHEELS.