

Lemon Spring Tea

Cocktail Recipe



INGREDIENTS

- 7 Tea bags 5 cups Boiling water
- 2 cups Granulated sugar 2 cups Vodka (optional)
- 2 cups Lemon juice
– fresh

DIRECTIONS

- 1) Bring water to a boil in a medium saucepan.
- 2) Place tea bags in water and allow to steep for 5 minutes.
- 3) Remove tea bags and stir in sugar until dissolved.
- 4) Add lemon juice and place in refrigerator.
- 5) Serve over ice.
- 6) Add the vodka for a fun adult drink!
- 7) Garnish with Morton kosher salt preserved lemons. (recipe on back)

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Lemon Spring Tea

Cocktail Recipe (Garnish)



INGREDIENTS

- | | |
|------------------------------|-------------------------------|
| 12 Lemons | 6 Tbsp. Morton
kosher salt |
| 1 cup Lemon juice
– fresh | |

GARNISH

- 1) Trim the ends of each lemon. Quarter each lemon, slicing them down just over $\frac{3}{4}$ of the way leaving lemons attached at the end.
- 2) Pour one teaspoon of Morton kosher salt into the cavity of each lemon.
- 3) Place the remaining 2 tablespoons of Morton kosher salt in the bottom of a glass mason jar.
- 4) Place lemons in the jar, pressing down the lemons to allow the juice to begin filling the jar.
- 5) The jar should be halfway filled with lemon juice. If needed, use additional lemon juice to bring it to the halfway point.
- 6) Screw the lid on and let it sit at room temperature for 48 hours, shaking it and rotating the jar upside down/right side up a few times.

CHEF'S RATIONALE

Morton kosher salt mellows out the bold, tart flavor from the natural lemon, giving the garnish a burst of fresh, sweet flavor.