MOUNTAIN BERRY MARTINI

YIELD: 1 SERVING

INGREDIENTS

- 3.53 OZ (100 G) TEALEAVES MOUNTAIN BERRY TEA (MASTER BLEND NO.2130)
- 25.36 OZ (750 ML) BOTTLE OF YOUR FAVOURITE VODKA
- 2 OZ (60 ML) CRANBERRY JUICE
- 1 SPLASH VERMOUTH
- FROZEN BERRIES FOR GARNISH

STEPS

1. Add 3.53 oz (100g) of Tealeaves Mountain Berry tisane per 25.36 oz (750ml) bottle of vodka.
2. Steep 24 to 48 hours – the longer the steep, the sweeter the infusion. But do not leave them forever – berries will soak up all the vodka, if left to their own devices. Can you blame them?
3. Strain the Mountain Berry out using a strainer.
4. Pour 1 oz (30 ml) of infused vodka and 2 oz (60ml) of cranberry juice into a cocktail shaker.
5. Add a splash of vermouth.
6. Shake well and serve in chilled glasses.
7. Garnish with a skewer of frozen cranberries or float a few of the vodka-soaked, edible berries for a sangria-like experience.