



## *"Specialty Teas"*

### **APRICOT SUPREME**

*(Caffeine Free Fruit and Herb Tea)*

**Country of Origin:** Blend of various dried fruits and herbs from Canada, USA, Thailand, Spain

**Cup Characteristics:** Bold, bright with sweet apricot notes and somewhat tart

**Infusion:** Tending pinkish

**Ingredients:** Luxury natural dried apple pieces, Hibiscus, Rosehip, Natural dried orange peel, Calendula petals, Natural flavors.

#### **Information:**

Herb and fruit tea in some circles is considered a new type of tea. We formulated this blend to accommodate tastes of people who wanted to experience a refreshing healthy new style drink without caffeine. What we got was a terrific 'tea' that is unbelievably delicious and enjoyed Hot or Cold! This tea has a very exotic flavor profile. The delicious blend of apricot flavor combined with the natural flavors and tartness of the various dried fruits create a summertime cooler or a wintertime summer reminder.

This tea despite the tart nature has the softness and exotic flavor of sweet apricots. To enhance the flavor try adding a bit of sugar. The sugar combines with the natural flavors and intensifies the flavor. Apricots are well suited to the northern climes of North America. Apricot trees require a very short period of dormancy and their pink or white blossoms may appear during a warm spell in March or April. All apricots originated in Asia, but the common orchard type 'Prunus armenicaca' has undergone centuries of selection, especially in Europe, where it arrived via Armenia - hence its name.

For a summer time drink Apricot Supreme iced is hard to beat. It is refreshing and thirst quenching and not overly sweet. For formal times garnish the glass with a slice of apricot or peach and a sprig of mint - for non-formal times pour it into your glass and enjoy it gulp after gulp! If you have small children use the Apricot Supreme tea to make popsicles - they taste great and contain very little sugar.

By virtue of the fact that these blends do not contain any tea and are a special blend of fruits and herbs - they are caffeine free! An additional benefit is that these 'teas' contain Vitamin C. What could be better - a healthy drink that tastes GREAT!

**Hot tea brewing method:** Place 1.5 to 2 teaspoons of Apricot Supreme per cup (and add 1 teaspoon for the pot) into the teapot. Pour boiling water into pot and let it steep for 3-7 minutes (or longer - the longer the steeping time to more intense the flavor becomes). Pour into your cup and add sugar to taste. **\*\*do not add milk - the milk will curdle due to the ingredients in this blend.**

#### **Iced tea-brewing method: Do Not Pour Hot Liquid directly into a Glass Pitcher**

(to make 1 liter/quart): Place 12-15 teaspoons of Apricot Supreme into a teapot or heat resistant pitcher. Pour 1 1/4 cups of freshly boiled water over the tea. Steep for 5 minutes. Quarter fill a serving pitcher with cold water. Pour the tea into your serving pitcher straining the leaves. Add ice and top-up the pitcher with cold water. Garnish and sweeten to taste. [A rule of thumb when preparing fresh brewed iced tea is to double the strength of hot tea since it will be poured over ice and diluted with cold water].