



CHERRYBANA BIGFRUIT

(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 tart and tangy sour cherry notes tempered with mild sweet banana finish.

Infusion: Tending reddish

Ingredients: Natural dried apple pieces, Hibiscus, Rosehip, Natural dried orange, Strawberry pieces, Banana pieces, 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 cherries and bananas combined with the natural flavors and tartness of the other dried fruits create a summertime cooler or a wintertime summer reminder.

This tea despite the tart nature has the softness and exotic flavor of cherries and bananas. To enhance the flavor try adding a bit of sugar. The sugar combines with the natural flavors and intensifies the flavor. Cherries and bananas complement one another in a blend perfectly. The cherry adds a tart and sassy character whilst the banana gives the blend depth and exotic flavor. The best sour cherries come from the Great Lakes region of the USA and Canada, whereas the best and most flavorful bananas are the tiny ones (about 5 inches long) that are grown in the tropics in countries such as Thailand.

For a summer time drink Cherrybana Big fruit iced is hard to beat. It is refreshing and thirst quenching and not overly sweet. For formal times garnish the glass with a sweet maraschino cherry 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 Cherrybana Big fruit 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 Cherrybana 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 Cherrybana 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].