

Your Teas

Jasmine Green Tea

This fine green tea is scented with jasmine petals to create a delicate and floral cup. Low in caffeine, this is a perfect tea after a meal or in the evening. Ingredients: green tea, jasmine.

Steeping: 1½ tsp. tea, 8 oz. steaming (180°) water, steep for 2-2½ minutes.

Iced Tea: (8 servings) ¼ cup tea, 8 cups cold water, steep for 30-40 minutes in fridge, sweeten to taste. Keep refrigerated and consume within 3 days.

Apricot Tisane & Peach Black Tea

Blended with Peach Black tea to create this amazing iced tea, this Apricot Tisane tea is the sweetest apricot flavor around. Ingredients: apricot, rosehip, hibiscus leaves, marigold, Chinese black peach flavored tea.

Steeping: 1½ tsp. tea, 8 oz. boiling (212°) water, steep for 5 minutes.

Iced Tea: (8 servings) ¼ cup tea, 8 cups cold water, steep for 1-3 hours in fridge, sweeten to taste. Keep refrigerated and consume within 3 days.

Chai Masala Tea

A strong blend of Broken Pekoe black teas, cardamom, cloves, ginger, and cinnamon. This Broken Pekoe-grade chai features loose-leaf black tea from India and Kenya.

Steeping: 1½ tsp. tea, 8 oz. steaming (180°) water, steep for 3 - 4 ½ minutes.

Tea Latte: (1 serving) 3 tsp. tea, 1 cup water, ½ cup steamed milk, ½ tsp. sugar or condensed milk. Steep tea in water and add to steamed milk.

Lady Fruit Tisane

The Lady Fruit Tisane Tea is the perfect bold and bright berry-flavored tea. It will hit the spot with its variety of dried fruits and herbs. Ingredients: dried apples, hibiscus, rosehips, pineapples, papayas, brambleberries, strawberries, blackberries, raspberries, and other naturals flavors.

Steeping: Place 1½ to 2 tsp. per cup into a teapot. Add boiling water and steep for 5-7 minutes. Do not add milk - the milk will curdle due to the ingredients in this blend.

Iced tea: Put 12-15 teaspoons into a heat resistant pitcher. Add 1¼ cups freshly boiled water and steep 5-7 minutes or longer. Quarter fill a serving pitcher with cold water. Strain tea into the pitcher, add ice, and top-up with cold water. Garnish and sweeten to taste.