

GUASTELLO'S VILLAGE MARKET

Summer Peach Tea Cocktail

Serves 1

Ingredients

1 ounce Canadian whisky
1 ounce peach liqueur
4 ounces unsweetened iced tea, chilled
Lemon wedge, for garnish
Peach slices, for garnish

Instructions:

In a highball glass filled with ice, pour the Canadian whisky and peach liqueur.

Top with iced tea and stir briefly to incorporate.

Garnish with a lemon wedge and slices of fresh peach. Serve and enjoy.

Cook's Notes:

This recipe is best when made with a very smooth Canadian whisky.

Choose a peach liqueur or schnapps with a very sweet, full-peach flavor for this recipe. The liqueur serves as a sweetener, taking the place of any sugar or syrups that are common in sweet tea.

To make this drink by the pitcher, increase the ingredients in proportion. For a 60-ounce pitcher, combine 1 1/4 cups (10 ounces) each of the whisky and peach liqueur and 5 cups (40 ounces) of iced tea. Mix and keep it chilled, then pour into ice-filled glasses.

Which Type of Tea Makes the Best Iced Tea?

The iced tea can transform this drink into an entirely different experience every time. Begin with your favorite tea blend for iced tea, then play with it to bring in various flavor profiles. Black teas are a good universal place to begin, offering that classic iced tea taste. Green teas have more of a vegetal profile, while herbal teas (or tisanes) create a lighter foundation with a floral aspect.

Credit: thespruceeats.com