

## Smoked Whiskey & Ginger



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Simon Toohey

- Sub Category Name  
Drink  
Cocktails
- Recipe Source Name  
Dilmah recipes
- Festivities Name  
Autumn  
Spring  
Summer  
Winter

### Used Teas



Recover Natural  
Herbal Tea

### Ingredients

#### Smoked Whiskey & Ginger

- 30ml Whiskey
- 20ml Recover tea syrup
- 20ml Lemon Juice



- 2g Ginger juice
- 5ml Smokey whiskey

## Methods and Directions

### Smoked Whiskey & Ginger

- Add 2 Recover tea bags from the Dilmah Arana range to 50gms of sugar and 50ml of boiling water. Let the sugar dissolve and the tea to infuse. Stir for 5 minutes.
- In a shaker, add the whiskey, syrup, lemon juice, ginger juice and ice. Shake hard for 10 seconds, strain into a rocks glass over ice.
- Finally add the last little bit of whiskey on top and finish with a wedge or lemon, or a slice of ginger.

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