

Smoked Whiskey & Ginger



0 made it | 0 reviews



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.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes | Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 02/04/2025