

GINGER TWIST – LIME MOCKTAIL

Ingredients

- 1 cup freshly drawn water
- 1 apple, chopped
- 1 lime, chopped
- 1 cup brown sugar or honey
- 1 tbsp fresh ginger, peeled and chopped
- 6 Ginger Twist tea pouches (tags removed) or 6 tsp loose Ginger Twist tea
- 1/2 cup apple cider vinegar

Directions

- In a small saucepan, combine the water, apple, lime, brown sugar, and ginger. Bring to a low boil for 5 minutes.
- Remove from the heat, and add in the Ginger Twist tea. Cover and allow to infuse for 10 minutes.
- Strain into a sterilized mason jar, and add the apple cider vinegar. Allow the shrub to cool before storing in the refrigerator. Keeps up to 2 weeks.
- Pour 1 oz Ginger Twist shrub into a highball or Tom Collins glass filled with ice. Gently pour 8 oz of club soda over, stir to combine, and add a squeeze of lime. Serve immediately.