

DOWD'S SPIRITS NOTEBOOK

WILLIAM M. DOWD REPORTS AND COMMENTS ON DISTILLED
BEVERAGES.

4.02.2006

Tea and alcohol, a great partnership



I have a weakness for people who try to marry two of my favorite beverages, tea and spirits.

Gary Regan, writing in the San Francisco Chronicle, takes on the topic just as I did two summers ago in creating the Marteani, a refreshing green tea/vodka cocktail that excited some local interest among bartenders looking for a warm-weather special.

Regan, who writes a column called The Cocktailin, writes about Qi Lapsang Souchong Tea Liqueur, a product made by Qi Spirits, a new company in San Francisco. The liqueur is distilled by Lance Winters of St. George Spirits in Alameda, a partner in the new venture.

You can get the details by linking directly to [the company](#) or to [Regan's column](#).

As noted, the California drink utilizes a commercial tea liqueur. My New York drink uses a commercial iced tea, Arizona brand green tea with honey and ginseng.

Here's the California recipe, adapted from a recipe by Kieran Walsh, bar manager at Solstice Lounge in San Francisco.

QI SPIRITS COCKTAIL INGREDIENTS

- 3 kumquats, halved (plus 1 kumquat for garnish)
- 1/3 oz. simple syrup
- 2 dashes Peychaud's bitters
- 2 dashes orange bitters
- 1 3/4 ounces Bulleit Bourbon
- 1/3 oz. Qi Tea Liqueur

INSTRUCTIONS

Muddle the halved kumquats with the simple syrup and both bitters in a mixing glass. Add ice, the bourbon and the Qi liqueur, and stir for approximately 30 seconds. Strain into an ice-filled old-fashioned glass and add the garnish.

And, here's the New York recipe from my own adult chemistry set:

DOWD'S MARTEANI INGREDIENTS

- 3 oz. Arizona Green Tea w/honey and ginseng
- 3 oz. all-grain vodka (Absolut, Blue Ice, Belvedere, etc.)
- 6 drops Angostura Bitters
- Splash of Galliano or Strega
- 2 orange slices
- 1 mint leaf

INSTRUCTIONS

In a metal cocktail shaker, combine tea and vodka. Add bitters and splash of Galliano liqueur, or the more herbal Strega if you prefer, plus a handful of ice cubes. Stir briskly, then strain quickly into a frosted martini glass. Twist the juice from an orange slice into the drink and let it meander through the solution on its own. Garnish with an orange slice and a mint leaf for color.

To Dowd's Spirits Notebook latest entry.

To Dowd's Wine Notebook latest entry.

To Dowd's Brews Notebook latest entry.

Back to Dowd's Bar Blog home page.

posted by William M. Dowd at 12:05 AM
