

# Smoky Iced Tea and Whiskey Cooler

## Description

The cocktail is smoky and complex without being heavy. It's got a lightness that comes from the lemon juice and ginger liqueur that make for a dangerously sippable drink.

## Ingredients

- 3 oz black tea, Lapsang Souchong tea has a nice smoky flavor
- 1 oz freshly squeezed lemon juice
- 1 oz ginger liqueur, Domaine de Canton - find at Bev Mo
- 1 oz Rye Whiskey
- 1 Dash Angostura bitters

## Instructions

In a cocktail shaker filled with ice, combine tea, lemon, ginger liqueur, whisky, and bitters. Shake for 12 seconds. Strain into a Collins glass filled with ice. Garnish with lemon twist and serve immediately.



## Summary

**Yield:** 1

**Prep Time:** 5 minutes

**Category:** Drinks

**Cuisine:** American

**Tags:** Cocktails, iced tea, tea whiskey