FESTIVE PARTY PUNCH IDEAS

→ using Soluna Garden Farm tea and spice blends

✓

RUBY ROSE PUNCH SPICE BERRY PUNCH

Steep one large tin of Soluna Garden Farm Ruby Rose herbal tea or Spice Berry herbal tea in 64 ounces of freshly boiled water for 20 minutes. Strain and chill the tea. Mix equal parts tea and lemon soda, lime soda, club soda, or sparkling wine and serve with lemon or lime slices. Mixes well with rum, vodka, elderflower liqueur, or tequila

EGG NOG

Add 1/2–1 tsp of Soluna Garden Farm Ras el Hanout for Coffee, Pumpkin Pie Spice, Apple Pie Spice, or Chinese Five Spice to one quart of egg nog. Serve hot or cold with more spices sprinkled over the top. Mixes well with rum, brandy, or bourbon.

HOT MULLED CIDER OR WINE

Add one Tbsp Soluna Garden Farm Mulling Spices per quart of cider, cranberry juice, or 750 ml bottle of

sweet red wine. Simmer for 15 minutes. Strain and serve.

MULLED SANGRIA

Make mulled wine as described above. Chill and mix with lemon, lime, or grapefruit soda, and add citrus slices. Mixes well with brandy, elderflower liqueur, or orange liqueur.



www.solunagardenfarm.com