
Diffusible Tea Bombs

Naturally Flavoured

Because

Ingredients Matter.

black tea, rooibos tea, peach, blueberry, chamomile, peppermint, hibiscus, lemongrass, elderberry, orange, vanilla, cinnamon, lavender, bergamot, apple, cranberry, rosehip, lingonberry, nutmeg, cardamom, almond, pure cane sugar, lemon, rose petals, orange lily, blueberries . . .



Beverage Bombs®

Diffusible Tea Bombs.

What are Beverage Bombs®?

Delicious all in one diffusible tea bombs made by melding premium tea, extracts, spices, botanicals and cane sugar.

Whether you are sipping my teas over ice, in one of my delicious cocktail recipes or at home curled up with a hot cup, I guarantee you will LOVE them as much as I do.

Follow us on Instagram & fb for photos, how to videos, recipes & the latest news.

www.beveragebombs.com

Edmonton AB, Canada

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Cocktail Recipes

Herbal Collection

What will you make?



Beverage Bombs® Strawberry Mint Mojito

3 oz Strawberry Mint concentrate (below)
mint leaves 4-8
lime wedges 4
3 tbsp sugar
3 strawberries
2oz of light rum
club soda

Concentrate recipe:

Steep 2 Strawberry Mint Beverage Bombs in 3/4 cup of water with 3 tbsp of sugar for 30 min. & strain. (makes enough for 2)

Directions:

Layer mint, 3 lime wedges & 2 strawberries in a tall cocktail glass. Pour in tea concentrate & muddle well for 30 seconds. Add the rum, scoop in ice to the rim & top with soda. Garnish with full strawberry & a mint leaf. Refreshing!



Beverage Bombs® Lemongrass MarTEAni

4 tsp granulated sugar
zest of 1/2 lemon
1 oz lemon vodka
1/2 oz triple sec
2 tbs freshly squeezed lemon juice
1 1/2oz chamomile lemongrass concentrate (below)

Concentrate recipe:

Steep 2 Chamomile Lemongrass tea bombs & 4 tsp of leftover lemon sugar mixture in 1/3 cup boiling water for 30 min. & strain. (makes enough for 2)

Directions:

Mix granulated sugar & lemon zest together until fragrant. Rub rim of martini glass with lemon wedge and then dip in the sugar mixture. Place all ingredients into shaker. Add 1 cup of ice. Shake until chilled. Strain into prepared glass.



Beverage Bombs® Spiced Apple-TEAni

1 1/2 oz Mulled Apple concentrate (below)
1 oz apple cider
1 1/2 oz apple pie moon shine
1/2 oz whiskey
1 cup ice

Concentrate recipe:

Steep 2 Mulled Apple Spice Beverage Bombs in 1/3 cup of boiling water for 30 min. & strain. (makes enough for 2)

Directions:

Add all ingredients into shaker. Place top on the shaker and shake until chilled. Strain into martini glass and garnish with an apple round dusted with cinnamon, or add a cinnamon stick. Fantastic!!

