



---

## *Moonlight on the Peach*

*Ripe peach with orange spice and a touch of exotic coconut.*

### Recipe per drink

- 1 1/2 oz. Square One Organic Vodka infused with Numi Moonlight Spice Tea (see infusion below)
- 1/2 ripe white peach
- 1/2 oz. fresh Tuaca (Italian brandy style liqueur)
- 1/2 oz. organic simple syrup
- Round of orange zest to garnish

In a shaker, muddle the peach and top with ice. Add the infused vodka. Shake vigorously and strain up in a cocktail glass through a fine strainer. Squeeze the oils of a round of orange zest over the drink and drop in to garnish.

### Moonlight Spice Infusion

In a wide mouth bottle, add one bag of Numi Moonlight Spice Tea to each 6 ounces of vodka (6 bags to a 750ml bottle) and let sit for 2-3 hours, agitating on the hour.

Note: The peach pulp will make this drink a bit thick. Double strain through a fine strainer, stirring in the strainer with a bar spoon to help the drink drain through to the cocktail glass.

(Credit: H. Joseph Ehrmann)