



Moroccan Bazaar

Moroccan mint Teasan lends a spicy mint sensation.

Recipe per drink

- 2 oz. Square One Organic Vodka infused with *Numi Organic* "Moroccan Mint Teasan" (see infusion recipe below)
- 2 oz. Trader Joe's organic limeade
- juice of 1 lime
- 1/2 oz. organic Agave nectar
- 3 mint leaves, minced
- club soda

Put all ingredients except Club Soda in a shaker with crushed ice. Shake vigorously for 15 seconds. Strain into a rocks glass filled with ice. Fill to top with Club soda, stir and garnish with a mint sprig.

For the home bar chef we gave you the easy option of using limeade instead of squeezing lots of limes, but if you like to go fresh all the way like we do, substitute the limeade for equal amounts of fresh lime, but be sure to add more agave nectar to balance the sweetness.

Infusion - Pour vodka into a glass pitcher and put in 6 tea bags per 750 ml of vodka. Let stand for 4-6 hours. Remove bags and pour infused vodka back into original vodka bottle for use.

(Credit: Allison Evanow)