

A SUGAR SHAKE Recipe

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Sugar's Asian Iced Tea Martini

- 2 oz. jasmine tea-infused vodka*
- 1 oz. Domaine de Canton ginger liqueur
- ½ oz. kaffir lime juice
- ¼ to ½ oz. honey syrup** (depending on how sweet you like your iced tea or cocktails)

Combine all ingredients in a cocktail shaker over ice. Shake and strain into a martini glass. (Time saver for large groups: combine the ingredients in a large pitcher first, portion out and shake individually or in twos.)

**Infuse 375ml vodka (about a cup and a half) with approximately 1 tablespoon of Jasmine Dragon Phoenix Pearls in a clean glass container for about an hour. Line a funnel with a coffee filter and use it to strain/pour the vodka into a clean bottle for storage. Read the blog for further tips.*

***To make honey syrup: Combine 2 parts honey to 1 part boiling water. Stir and allow to cool. If honey isn't easily poured, slowly add boiling water until sufficiently thinned. It should still remain somewhat syrup-y, otherwise the flavor and sweetness will be too diluted.*