

Oolong infused Whiskey

For this recipe you want a full leaf oolong tea, no tea bags. Ball rolled oolongs work well for this.

As for your choice of whiskey. If you plan on drinking this neat, I would choose a whiskey that you normally drink neat. Uncle Nearest is what I used for this recipe. If you want to use this in a cocktail, use a lower grade whiskey.

Ingredients

- 2 Tbsp Oolong tea
- Whiskey of choice – enough to cover the leaves

Directions

- Start by rinsing your oolong in warm (not hot) water for a few minutes. This is done to open up the leaves and flavor a bit. You want to use warm as opposed to hot water so that you aren't brewing the tea when you rinse it.
- Place your oolong in a container with a lid. I suggest a glass container like a mason jar or some other type of glass.
- Cover your oolong with whiskey. A larger amount of whiskey will produce a more subtle taste. Less whiskey will provide a strong oolong taste.
- Place the lid on your container and place it in the fridge
- You want a golden color. Try leaving it in the fridge for 8-12 hours. Feel free to taste test along the way to see what you like best.
- Once you are satisfied, drain the whiskey and drink neat, on ice or in a cocktail.

Drinking

- If drinking neat, try pairing with dark chocolate!
- If making a cocktail, try mashing some fruit like peach with your oolong infused whiskey!