

# The Collaborator

add to a pot

2 BLACK TEA BAGS



2 CUPS WATER  
*filtered*



4 GREEN  
CARDAMOM PODS



1 CINNAMON  
STICK



1/2 VANILLA BEAN

(OR 1/4 TSP EXTRACT, BUT WAIT & STIR  
IN AT THE END WITH HONEY)



1 INCH FRESH GINGER  
*sliced into 3 parts*

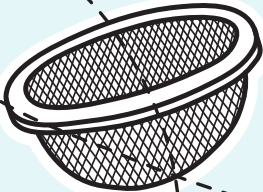


bring to a boil  
over high heat



then simmer  
for 10 minutes

Enjoy!



strain



stir in



1 TBSP  
RAW HONEY

(AND 1/4 TSP EXTRACT IF SUBSTITUTING FOR VANILLA BEAN)

1/3 MILK  
OF CHOICE

2/3 CHAI

pour



dust with cinnamon

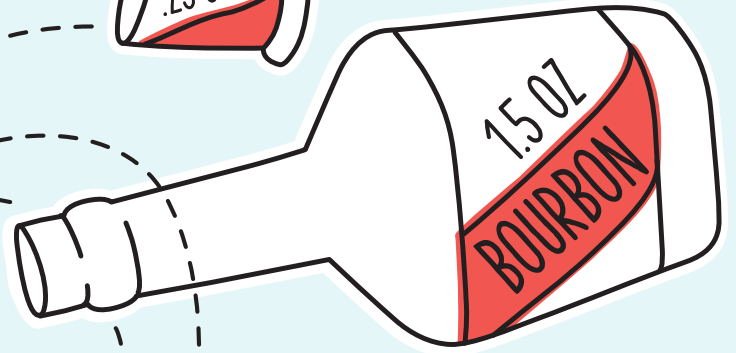
# CN Signature Mule

*mix together*

SPLASH OF LIME



LUXARDO CHERRY JUICE

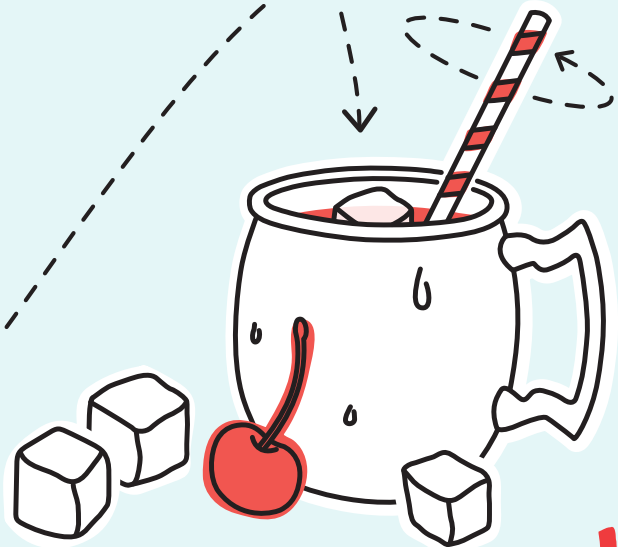


1 LUXARDO CHERRY



*pour over ice*

*stir*

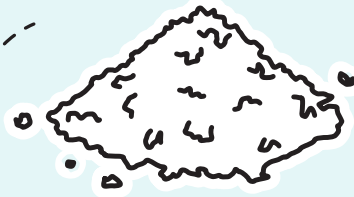


*Enjoy!*

# South Street Bittersweet



2.7 OZ TAZA GUAJILLO CHILI  
*roughly chop or grate*



*set aside*

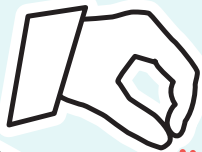


2 CUPS MILK  
(SOY, ALMOND, OR WATER)



*medium heat until  
just below a simmer*

*a pinch of* SALT



1 TSP VANILLA  
EXTRACT

*Remove from heat*

*slowly mix in chocolate*



*whisk to froth  
while warming*

*stir frequently until  
chocolate has dissolved*

*top with  
WHIPPED CREAM*

*& Enjoy!*



*serve when hot*



*RE-WARM  
over low heat*

*Return to stove*

# Winter CN-Gria

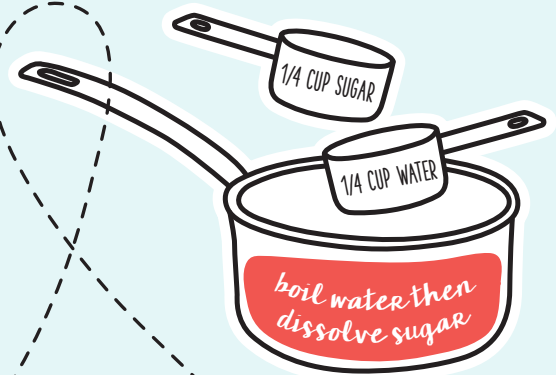
combine  
in a pitcher



FRESH ORANGE JUICE  
*about 2 oranges*



*try an Australian Shiraz or a California Merlot or Cabernet*



1/4 CUP SIMPLE SYRUP  
*(THERE WILL BE SOME SIMPLE SYRUP LEFT OVER)*



1 LEMON

*cut into 8 wedges*



2 WHOLE CLOVES

1 LIME



*cut into 8 wedges*



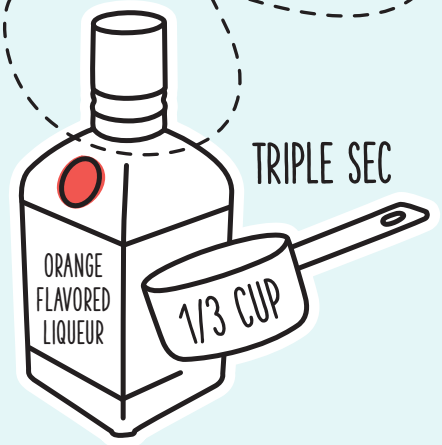
1 CINNAMON STICK



1 ORANGE  
*thinly sliced*



cover & refrigerate  
for 4 hours or overnight



TRIPLE SEC

ORANGE  
FLAVORED  
LIQUEUR

1/3 CUP

Enjoy with friends!