



# Tea & Herb Sangria

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## Serves One

**3 oz (¼ cup + 2 tbsp) wine**  
**1 oz (2 tbsp) alcohol**  
**1 tea bag**  
**½ oz (1 tbsp) lemon juice**  
**¾ oz (1.5 tbsp) Fruit & Herb Syrup**  
**2 oz (¼ cup) sparkling water (optional)**

- **Add wine, alcohol to cocktail shaker**
- **Add 1 tea bag, infuse for 5 minutes**
- **Remove tea bag, squeeze, discard**
- **Add lemon & syrup**
- **Fill shaker with ice**
  - **Fill drinking glass with ice too**
- **Shake cocktail hard for 4 seconds**
- **Strain cocktail into glass**
- **Add sparkling water (optional)**
- **Stir twice**
- **Garnish with herb & fresh or frozen fruits**
  - **Using frozen fruits aids in keeping your sangria cold**

## Serves Eight

**1 bottle wine**  
**8 oz (1 cup) alcohol**  
**1 tea bag**  
**4 oz (½ cup) lemon juice**  
**6 oz (¾ cup) Fruit & Herb Syrup**  
**16 oz (2 cups) sparkling water (optional)**

- **In large bowl or pitcher (75 oz) infuse alcohol with tea bag for 5–10 minutes**
- **Remove tea bag, squeeze, discard**
- **Add wine, lemon and syrup**
- **Fill bowl or pitcher 3/4 from the top with ice**
- **Stir aggressively for 15 seconds**
- **Add sparkling water (optional), stir twice**
- **Pour or ladle sangria into drinking glasses filled with ice & garnishes**







# Alcohol-Free Tea & Herb Sangria

## Serves Eight

**1 bottle alcohol-free wine**  
**8 oz (1 cup) tea (cold, unsweetened)**  
**4 oz (½ cup) lemon juice**  
**6 oz (¾ cup) Fruit & Herb Syrup**  
**16 oz (2 cups) sparkling water**

- **In large bowl or pitcher (75 oz) add all ingredients minus sparkling water**
- **Fill bowl or pitcher 3/4 from the top with ice**
- **Stir aggressively for 15 seconds**
- **Add sparkling water (optional), stir twice**
- **Pour or ladle sangria into drinking glasses filled with ice & garnishes**

## Serves One

**3 oz (¼ cup + 2 tbsp) alcohol-free wine**  
**1 oz (2 tbsp) tea (cold, unsweetened)**  
**½ oz (1 tbsp) lemon juice**  
**¾ oz (1.5 tbsp) Fruit & Herb Syrup**  
**2 oz (¼ cup) sparkling water**

- **Add all ingredients, minus sparkling water to shaker**
- **Fill shaker with ice**
  - **Fill drinking glass with ice too**
- **Shake cocktail hard for 4 seconds**
- **Strain cocktail into glass**
- **Add sparkling water (optional)**
- **Stir twice**
- **Garnish with herb & fresh or frozen fruits**
  - **Using frozen fruits aids in keeping your sangria cold**







## White or Rose Sangria

Wine: white or rose

Alcohol: vodka, gin, tequila, or mezcal

Herbs: mint, thyme or basil

Tea: green, hibiscus, passion fruit, ginger, or citrus

Fruit (choose 1 or 2): green grapes, berries, kiwi, green apple, peach, melon, or pineapple



## Red Sangria

Wine: red

Alcohol: brandy, bourbon or rye, reposado tequila, or mezcal

Herbs: rosemary or thyme

Tea: chai, black, ginger, or citrus

Fruit (choose 1 or 2): red grapes, berries, kiwi, red apple, pineapple, apricot or plum



## Add'l Cocktail Recipes

### Mule

2 oz (¼ cup) alcohol

½ oz (1 tbsp) lemon juice

½ oz (1 tbsp) Fruit & Herb Syrup

2 oz (¼ cup) ginger beer

### Sour

2 oz (¼ cup) alcohol

¾ oz (1.5 tbsp) lemon juice

¾ oz (1.5 tbsp) Fruit & Herb Syrup

1 oz (2 tbsp) sparkling water (optional)

1 egg white

(see notes in crafting cocktails guide on how to use egg whites in cocktails)

### Margarita

2 oz (¼ cup) tequila

½ oz (1 tbsp) orange liqueur or triple sec (optional)

¾ oz (1.5 tbsp) lime juice

½–¾ oz (1–1.5 tbsp) Fruit & Herb Syrup

(depends on your preference for sweetness)

## Fruit & Herb Syrup Yields 4 oz

¼ cup fruit

2 rosemary sprigs, 6 mint or thyme sprigs or 6 basil leaves

½ cup sugar

½ cup tea (same tea that is infused into alcohol)

¼ tsp salt

- Add fruit and herbs to mason jar, muddle
- Add sugar, tea & salt
- Attach lid & shake to dissolve sugars into liquid
- Strain syrup from solids, discard solids
- Store syrup in airtight container in refrigerator for up to 10 days
  - Add 2 tbsp alcohol to extend syrup shelf life to 1 month
  - Freeze syrup into ice cubes, defrost to make cocktail

**CHEERS!!!**

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