

Our State eats

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Peach Tea Cocktail

Yield: 6 servings.

- 6 tea bags**
- 1 quart water, divided**
- 2 cups peach nectar**
- 2 tablespoons sugar**
- 6 shots Defiant whiskey**
- Fresh sliced peaches**
- Mint sprigs**

Pour 1 cup of water into a small saucepan. Add tea bags and bring to a boil.

Once at a boil, remove saucepan from heat and cover. Steep for 5 minutes.

Pour tea and sugar into pitcher. Add remaining 3 cups of water and stir well to dissolve the sugar. Allow tea to cool in refrigerator for 1 hour.

Add peach nectar to tea. Stir to combine.

Pour peach tea into a glass with ice, leaving enough room for 1 shot of whiskey. Add whiskey and stir.

Garnish with freshly sliced peaches and a mint sprig as desired.



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