

Old No. 7 'Sun Tea'

Chef K.

As mentioned in my Lynchburg BBQ Sauce recipe, Dad's fancy was for good ol' Jack Daniels Tennessee whiskey. Along with that memory and always a gallon jar of Sun Tea brewing on the back stoop, it was easy to create this light refreshing cocktail to complement the Father's Day BBQ menu. That and I sure love my bourbon whiskey just as much as Dad!

The Cocktail

Makes 4 highball glasses

36 oz.	Homebrewed Sun Tea –see recipe
2 oz.	Simple syrup – using organic cane sugar with a 2 part water and 1.5 part sugar ratio
12 leaves	Mint
12 oz.	Jack Daniels Old No. 7 whiskey (<i>that's a cup and a half</i>)
1 each	Florida orange, thick cut zest strips
1 each	lemon, thick cut zest strips
	Ice cubes

In a large pitcher, add Jack Daniels, 8 mint leaves, 4 strips orange and lemon zest and simple syrup. Add 1 cup of ice and stir vigorously with a cocktail spoon to release the flavors of the mint and citrus and blend the simple syrup. Add Sun Tea and stir well. Fill 4 highball glasses with ice, pour in the Old No. 7 Sun Tea and garnish with mint leaves, and zest of orange and lemon. Serve and enjoy!

Sun Tea

In a clean sterilized gallon jar with a tight fitting lid, add 8-12 tea bags of your favorite black tea (I like a strong tea). I like the organic teas from Lemon City Tea right here in Miami. The Limonada or the San te' Rita are excellent for sun tea. Fill jar full with filtered water. Place outside in an area that the tea will get sun for 6-8 hours. You can move it on occasion as the sun shifts. Remove from the sun and let come to room temperature, the put in the refrigerator overnight with the tea bags still in it. The next day, strain the tea bags and put into a pitcher till ready to use or drink immediately over ice!