

Drinks

White Chocolate Drink

1. Put your favorite white chocolate drink powder in a cup according to the product instruction.
2. Add 2 to 3 tsp. MATCHA powder to the powder in a cup. Mix powder well with spoon.
3. Add hot water stir well. Use warm milk instead of hot water, if you wish. Add 1/4 tsp. to 1/2 tsp. extract, such as coconut or peppermint, and/or a piece of candied ginger.

NOTE: To make a jar of "matcha chocolate drink powder", we mixed a whole can of Safeway brand "White Chocolate Drink Powder" with 9 Tbsp. matcha powder. 3 Tbsp. mixture makes a cup of matcha chocolate drink by adding 6 to 8 oz hot water or milk. Enjoy!

Iced Green Thai Tea

1. Put 1/2 tsp. Matcha or Edible Green powder
2. Add 4 oz hot water and mix well.
3. Add sweetener, if you wish. Simple syrup is recommended for the classic Thai Tea flavor, but you may want to choose your favorite healthier in a heat proof cup.

options, such as Agave.

3. Fill a glass with ice cubes.
4. Pour the 4 oz tea over the ice.
5. Add coconut milk,* and enjoy!

*Shake the can or stir coconut milk well before you add it to the tea since cream and liquid tend to get separated in the can.

Crisp Iced Green Tea

1. Put 1 tsp. Gyokuro or Fukamushi Sencha tea leaves per 8 oz water in infuser basket.
2. Add pure water (room temperature is fine) over the infuser basket. Shake the basket a bit so tea leaves get 'coated' with water.
3. Let it steep for a few hours in fridge.
4. Check the strength of the tea--if it's steeped strong enough, take the infuser basket out to avoid bitterness.
5. Pour over ice, and enjoy! Add a slice of lemon, pear, white grapes, etc. if you wish!



Get Well Grog

I) *Lemony Green*

1-2 oz lemon juice (one small lemon makes about 1 oz juice)
1/2 to 1 Tbs. unfiltered apple cider vinegar (like Braggs)
1-3 tsp. sweetener (honey is recommended but for some reason sugar works better. Agave is a great one too.)
1/4 to 1/2 tsp. Edible Green powder (or MATCHA)
10 to 12 oz of good hot water

II) *Zippy Green*

1. Add the following ingredients to your cup:

1/4 to 1/2 tsp. Edible Green® powder or MATCHA
1 slice of fresh ginger (or 1/8 tsp. of powdered ginger)
1 slice of lemon
1 slice of orange
1 slice of apple
1/8 tsp. or few shakes of apple pie or pumpkin pie spice
1/2 tsp. favorite honey
1 Tbsp. cider vinegar

2. Pour 8 oz hot water over the above ingredients.

Green Tea Smoothie

The best green tea smoothie recipe was created with Edible Green® green tea powder at home! Recipe courtesy of Heidi Wilson at Blonde Strawberry in Wallowa, Oregon. Thank you and Bon Appetit, Heidi!

To make 16 oz smoothie, you will need:
2 scoops Edible Green® green tea powder
5 oz water
4 Tablespoons vanilla creme powder
1oz flavor syrup-- coconut, peach, mint, or grape (optional)
16 oz crushed ice
whipped cream on top (optional)

Just blend in a food processor and top off with whipped cream if you wish. Kick back and enjoy!

Lime Zillah

With Jan's hand from Cafe Moro in Pullman, WA, Green Tea turns out to be such a festive summer drink. Salud!

Premix: 12 oz Limeade and
6 oz Vanilla syrup.
Blend 1+1/2 cup from the above mixture with 1/2 cup ice.
Mix in 1 scoop Edible Green.
This makes 12 oz Lime Zillah.
ENJOY!

Iced Matcha Espresso

1. Mix 1 - 2 tsp. MATCHA powder with 2 Tbsp. warm water to a shaker. Add 1/4 C crushed ice and shake well.

2. Pour into a glass. Garnish with a slice of lime, if you like.

Matcha with Frozen Fruits

1. Cut your favorite fruits in cube and freeze them. Our favorites are Mango, Peach, Pear, Pineapple, Strawberries, Raspberries, Kiwifruit, and Watermelon.
2. Mix 1/4 - 1 tsp. MATCHA green tea powder with 1 Tbsp. warm water.
3. Add a few pieces of frozen fruits of your choice to the glass.
4. Fill the glass with water or club soda.
Makes 1 serving.

