



# Dain Tea Mocktail

## INGREDIENTS:

- Unsweetened DainTEA Blend
- Rose Simple Syrup
- Fever Tree Elderberry Tonic
- Water (Target)
- Ice
- Dried Rose Petals

Serves 2-4

Approx. prep time: 10 min.

Mocktail: In your drinking glass of choice, add ice. Pour desired amount of syrup over ice (the amount you use depends on size of glass and sweetness preference). Pour your unsweetened DainTEA blend (<https://www.agteaco.com>) filling glass approx. halfway. Finish with your Tonic Water (to the top) and garnish with rose petals.

Enjoy this delicious Mocktail alone or with friends!  
All drinks created and shared by **Donielle Michele** are non-alcoholic but feel free to add your favorite alcohol of choice.

## Rose Simple Syrup

In a sauce pot, add 1/2 cup water and 2 tspns dried rose petals. Bring to a slow boil (giving rose petals time to release their flavor and color...approx 5 minutes). Once petals lose color, strain. Add rose water back to stove and pour in 1/2 cup of sugar and stir until sugar dissolves. Let cool. Store leftover syrup in an airtight container in the fridge.

