

# Liquid Chlorophyll Mocktail



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Make this refreshing minty mocktail recipe with the benefits of Liquid Chlorophyll. Ginger tea works best here, as its earthiness balances out the mint and lemon juice. You could also try it with ginger kombucha instead of the seltzer.

The bitters give this a cocktail feel without adding a full shot of alcohol. Note: Bitters do contain a small percentage of alcohol. You can always find non-alcoholic bitters and or add a squeeze of fresh orange juice.

## INGREDIENTS

- 2 Tbsp. Liquid Chlorophyll
- 2 Ginger Root tea bags
- 1/4 cup boiling water
- 2 Tbsp. lemon juice
- 1 cup ice
- 2–3 dashes orange bitters
- fresh lemon peel, garnish
- fresh mint leaves, garnish

## INSTRUCTIONS

1. In a mug, pour boiling water over the tea bags. Add a lid or small saucer on top and steep for five minutes. Take out the tea bags and let cool to room temperature or place in the fridge overnight.
2. Add the ice, cooled tea, lemon juice, and seltzer to a glass. Pour in the Liquid Chlorophyll and garnish with fresh lemon peel and mint.