Caayurturlita – Let’s Drink Tea

It is always fun to share food and Alutiiq families often offer visitors a snack. Create teatime for your family or friends with these recipes. Add a few pieces of smoked salmon to the table to compliment these dishes.

Alutiit Caayuat – Alutiiq Tea

**Ingredients:**
- Hot water
- Tea bags (herbal or black tea)
- Berry jelly, mashed berries, or Nootka rose petals

**Instructions:**
Boil water. Place a tea bag in a mug and fill the mug with hot water. Allow the tea to steep and then remove the tea bag. To flavor, stir in a few mashed berries, a teaspoon of berry jelly, or a few Nootka rose petals. Alutiiq people often add high bush cranberries or jelly made from these berries to their tea.

Kasaakat Caayuat – Russian Tea

**Ingredients:**
- 1/3 cup Tang mix
- 1/3 cup granulated sugar
- 2 tablespoons instant lemon tea
- 1/2 teaspoon cinnamon
- 1/2 teaspoon cloves

**Instructions:**
In a clean 8 oz jar, combine all ingredients and secure the lid tightly. Shake the jar to mix the ingredients well.

**Use:**
Mix one to two tablespoons of mix in a mug and add boiling water. Stir and enjoy!