# 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 tablespoon instant lemon tea

½ 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!

