



**Turkey Hill
Iced Tea Flavor**

Characteristics

Suggested Pairings

Regular Iced Tea

Medium-bodied, moderately sweet neutral tea with a smooth texture and finish.

The ultimate beverage for just about any dish. Pairs well with almost everything.

Diet Iced Tea
(and most other diet teas)

Depending on the base flavor, most diet teas offer a neutral sweetness.

Also goes with almost anything. Some trial with other diet options may be required for best results.

Green Tea

A honey tea with an understated flavor intensity and a lighterbody.

Pairs well with spicy foods. Also with chicken, pork or fish with mild sauces.

Green Tea Mango

The mango addition gives this tea moderate depth and elegance with lovely fruit nose.

Serve with chicken, pork or fish with mild to heavy sauces or fruit and pasta of all kinds.

Lemonade Tea

The citrus elements here make this tea sweet but also firm and light-bodied.

Works well with spicy foods, including Asian and Indian cuisine, and seafood.

Orange Tea

Another sweet citrus tea, but with slightly more body and a softer texture.

Try with salty foods and fresh fruit. Some mild beef offerings also fit here.

Peach Tea

Delicious peach note gently enfolded in a well-balanced tea.

Pair with beef, lamb and veal. Also works well with salty snacks and most pizzas.

Raspberry Tea

An outsized tea that finishes well with a lively nose of fresh raspberries.

Desserts and beef are suitable pairings. Try with buttery seafood such as lobster and shrimp.

Sweet Tea

This is a big tea with a full body and a lot of depth.

Salty foods and desserts both complement this tea. Also try with a cheese-burger or steak.

