



5 minutes

1 teaspoon dried rose petals

ingredients:

- 1 teaspoon dried or fresh rosemary leaves, chopped
- 1 teaspoon dried holy basil leaves
- 1 teaspoon fresh ginger, grated
- 1. Break apart the leaves of the plants with your hands in a bowl.
- 2. Add ginger and mix well.
- 3. Put tea in a tea bag, tea ball or stainless steel infuser.
- 4. Pour almost-boiling water over tea and let steep for 5-10 minutes.
- 5. Strain and drink! Add lemon juice and honey if desired.
- 6. Drink a mug a day to keep your spirits bright!

## the cuisine of health

- Rosemary is a brain tonic that enhances cognition. It also...
  - acts as an antidepressant.
  - improves concentration, memory and focus.
  - eases headaches and migraines.
  - improves circulation and boosts heart health.
  - helps in the digestion of fatty and protein-rich foods.
  - is highly antiseptic and anti-inflammatory.