



Sparks, Nev. (June 21, 2016) – Tea lovers and tea party-goers will be thrilled to hear that Davidson's Organics is introducing a line of specialty organic tea jellies. These jellies will reflect the true flavors of the organic tea blends they're infused with. Each blend has been amplified or subdued to mirror the original integrity of the tea. The tea jelly flavors will include; Earl Grey, Classic Chai, White Pomegranate and Coconut Vanilla.

These organic tea jellies will compliment a variety of sweet and savory foods; including breads, cheeses, meats, pastries, crackers and more. The jellies can also be used as added sweeteners to Davidson's many organic tea blends. Simply dollop a spoonful of tea jelly into the brewed tea and stir.

These are our suggested pairings:

- Earl Grey Tea Jelly pairs well with meats, cheeses and breads. The light citrusy tones compliment savory foods to provide the perfect combination of sweet and salty. This spread would be a wonderful addition to any backyard barbecue or steak dinner.
- Classic Chai Tea Jelly has been compared to that of pumpkin butter, and would be the perfect addition to any holiday feast. The black tea and spicy base would best compliment breads and cheeses.
- White Pomegranate Tea Jelly is a tart and fruity spread that would pair best with cheeses and crackers. This light jelly would be a wonderful addition to any springtime tea party or summer get together.
- Coconut Vanilla Tea Jelly is the ultimate pastry and dessert addition. With undertones of roasted coconut and smooth vanilla, this would be the perfect spread for scones and croissants.

Davidson's organic tea jellies are expected to be available in Fall 2016.

To learn more about Davidson's Organic Teas, visit our website: www.davidsonstea.com.