

# Move Over Mulled Wine, Mississippi Mulled Tea Has Arrived: Soft Drinks Start-Up Sweet Sally Tea Creates the Perfect Winter Warmer

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Move over mulled wine, this season's drink is the Mississippi Mulled Tea. No more sickly sweet glasses of cheap mulled wine followed by the dreaded headaches. Now you can enjoy a delicious Mississippi Mulled Tea - a combination of Sweet Sally spiced tea with a good quality Bourbon or Tennessee Whiskey.

A typical mulled wine recipe contains over 5 teaspoons of sugar per glass (150ml). In comparison, a Mississippi mulled tea contains just under one and a half teaspoons of sugar. Calories being 186 for the mulled wine serve compared to 83 calories in the Mississippi Mulled Tea.

	Mississippi Mulled Tea	Jamie's Mulled Wine
Sugar per 150ml Serve	5.5 grams (1.4 tsp)	20.2 grams (5 tsp)
Calories per 150ml Serve	83	186

In a Mississippi Mulled Tea, 56 of the calories come from the bourbon, 24 from Sweet Sally Tea.

Mulled Wine recipe source: <http://www.jamieoliver.com/recipes/recipe/jamie-s-mulled-wine/>

Full Recipe with pictures: <http://sweetsallytea.com/mississippi-mulled-tea/>

## Product Details

Sweet Sally Spiced Tea is made with freshly brewed organic Ceylon black tea, Spanish oranges, Sicilian lemons, a touch of organic sugar and a blend of cinnamon and cloves.

*"Sweet Sally Tea is for people looking beyond traditional fizzy, sugary soft drinks."* Founder, Nicole.

Sweet Sally Tea is an all-natural, deliciously light and refreshing drink that isn't loaded with sugar, carbonated or high in calories.

Currently served at leading bars and restaurants in London. Available to purchase online.

## Company Bio

Sweet Sally is a new independent iced tea company in London. Its mission is to create the "best iced tea this side of the Mississippi."

## Founder Bio

Born in Mississippi, Nicole lived in Nashville and New York before moving to London in 2013.

Growing up in the South meant every occasion with family and friends would be accompanied by iced tea. With a passion for the diverse food and drink stories in London, she decided to share some of her American southern heritage with her new home. Coupling this passion with a dedication to only use the best possible ingredients, Sweet Sally Tea was born.

## Contact

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<http://sweetsallytea.com/presskit> (Photos Included)

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