

LIBATION STATION

Earl Grey Spanish Gin & Tonic

RECIPE BY KYLE PATTERSON, BAR MANAGER AT CENTRAL BAR + RESTAURANT • PHOTO BY THEODORA TEODOSIADIS

Here is a refreshing spin on an old classic!

INGREDIENTS:

- 1.5 oz Nolet's Gin
- .5 oz Earl Grey Tea Syrup (see recipe below)
- 6 oz Quality Q Tonic

EARL GREY TEA SYRUP RECIPE:

1. In a saucepan bring 1 cup of water to a simmer. Once the water is simmering stir in 1 cup of granulated sugar until fully dissolved. Transfer to a heat-resistant container, steep 4 Earl Grey tea bags in the mixture for 5 minutes and chill for another 10 minutes.

METHOD:

1. In a wine glass combine the gin, earl grey tea syrup, and tonic with a healthy amount of ice, and stir. Garnish with juniper berries, a cucumber slice, and a rosemary sprig.

