Recipe

From the bar of:

Supplies
Rocks glass ● Cobbler shaker (3 piece), Tin on Tin Shaker (2 Piece), Boston Shaker or an insulated travel coffee mug ● A container or bucket of ice & an ice scoop ● Hawthorne strainer, julep strainer, or slotted kitchen spoon ● Jigger for measuring or tbsp set. (1 tbsp = 1/2 oz)

The Bearcat
.75 oz lemon juice
.5 oz Earl Grey Honey
.5 oz Cardamaro
1.5 oz Bourbon

Earl Grey Infused Honey
2 cups water
2 cups honey
2 bags Earl Grey Tea
- or - 2 tsp loose leaf tea

Earl Grey Infused Honey
1) Add water and honey to a small pot over medium high heat.
2) Whisk together until the honey is well incorporated.
3) Add tea and mix in with a rubber spatula.
4) Take off heat and allow it to steep for 20 minutes.
5) Strain into an airtight container and store in the fridge for up to a month.

Women of UC: Holiday Mixology