



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