

Grey Lady by Rue Magazine

Ingredients:

1.5 oz. The Botanist Gin

.75 oz. fresh lemon juice

.5 oz. Earl Grey Syrup

.5 oz. egg whites

2 peels of lemon

To make the Earl Grey Syrup:

Add 1 cup of water and 1 cup of sugar to a saucepan; Bring to a boil; Turn off the heat and add 3 Earl Grey Tea Bags; Let steep for 10 minutes; Remove tea bags, let cool.

To make the cocktail:

Add all ingredients to a cocktail shaker. Dry shake, then add ice and shake with ice. Fine strain into a coupe glass. Twist one lemon peel over the cocktail to express lemon oils over the surface. Garnish with the other lemon peel.