

## Woodfords Reserve Earl Grey Sour



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- Sub Category Name

Drink

Cocktails

- Recipe Source Name

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### Ingredients

#### Woodfords Reserve Earl Grey Sour

- 120ml Woodfords Reserve Bourbon
- 4 tbsp marmalade
- 3 lemons
- 4 Dilmah Earl Grey tea bags
- 300ml soda
- 1 orange
- 2 eggs, whites
- Cinnamon quill

### Methods and Directions

#### Woodfords Reserve Earl Grey Sour



- In a jug, infuse the Earl Grey in soda; leave for 10–15 minutes.
- In a cocktail shaker add together marmalade, bourbon, juice of the lemon and egg whites. Shake well.
- Then add cinnamon syrup and ice to the shaker and shake once more.
- Pour mixture into chosen glass through a strainer. Top up the glass with the Earl Grey infused soda.
- Garnish with cinnamon filo quills and orange zest.

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