EARL GREY, GRAND MARNIER AND THYME HONEY AFTERNOON REVIVER

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- Sub Category Name
  Drink
  Cocktails

- Recipe Source Name
  Real High Tea 2014/15 Volume 2

Used Teas

t-Series The Original Earl Grey

Ingredients

EARL GREY, GRAND MARNIER AND THYME HONEY AFTERNOON REVIVER
Earl Grey Ice Cubes

- 500ml spring water
- 2 Dilmah The Original Earl Grey tea bags

Earl Grey Iced Tea

- 880ml spring water, at 100C
- 4 Dilmah The Original Earl Grey tea bags
- 4 tsp J. Friend Wild Thyme Honey
- 2 tsp orange marmalade
- 120ml Grand Marnier
- Earl Grey ice cubes
- Earl Grey iced tea

Methods and Directions

EARL GREY, GRAND MARNIER AND THYME HONEY AFTERNOON REVIVER
Earl Grey Ice Cubes

- Brew tea for 5 minutes and allow to cool.
- Pour into ice cube trays and freeze.

Earl Grey Iced Tea

- Steep tea bags for 5 minutes for a strong brew and allow to cool, and then chill
- In a Boston shaker, dissolve honey and marmalade with Grand Marnier.
- Add ice cubes and the Earl Grey iced tea.
- Stir to combine.
- Strain into a martini glass and garnish with a twist of orange peel.

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