Orchard Afterglow

Ingredients

1.75 oz. London Dry Gin

.75 oz. Earl Grey Cordial

.75 oz. Lemon Juice

.5 oz. Pear puree

1 Dash Orange Bitters

2 oz. Sparkling Water

Instructions

Step 1 – Chill a Collins glass, then add the gin, Earl Grey cordial, fresh lemon juice, pear purée, and orange bitters to a cocktail shaker.

Step 2 – Fill the shaker with ice and shake briskly for 10–12 seconds, until thoroughly chilled.

Step 3 – Double strain into the chilled Collins glass filled with fresh ice.

Step 4 – Top with 2 oz chilled sparkling water.

Step 5 – Give the drink one gentle lift with a bar spoon to combine without knocking out the bubbles.

Step 6 – Garnish and serve immediately.

Notes

Earl Grey Cordial

- 1 cup water
- 2 Earl Grey tea bags
- 1 cup granulated sugar
- Zest of ½ lemon, removed in wide strips
- Tiny pinch of sea salt

Bring the water just to a simmer and remove it from the heat. Add the Earl Grey tea and steep for 5 minutes. Remove the tea bags without squeezing them.

While the tea is still warm, stir in the sugar until completely dissolved. Add the lemon zest and sea salt and allow the cordial to cool. Remove the zest, transfer to a clean airtight container, and refrigerate.

For the brightest flavor, use within about two weeks.

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