The Queen's Dark Secret

Ingredients

1.5 oz. Bourbon

.5 oz. Jägermeister

.75 oz. DeKuyper Blackberry Brandy

.75 oz. Lemon Juice

2 Dashes Orange Bitters

1 oz. Butterfly Pea Flower Tea

.25 oz. Honey Syrup

Instructions

Step 1 – Chill your glass. Place a martini or coupe glass in the freezer for a few minutes before preparing the cocktail.

Step 2 – Build the cocktail. Add the bourbon, Jägermeister, DeKuyper Blackberry Brandy, fresh lemon juice, honey syrup, and orange bitters to a cocktail shaker.

Step 3 – Add ice and shake. Fill the shaker with ice and shake vigorously for 12–15 seconds, until thoroughly chilled.

Step 4 – Double-strain. Strain the mixture through a Hawthorne strainer and fine-mesh strainer into the chilled glass.

Step 5 – Create the color. Slowly add 1 oz of chilled, concentrated butterfly pea flower tea. As the tea meets the acidic cocktail, its deep blue color begins shifting toward purple.

Step 6 – Finish the cocktail. Stir gently until the color becomes a rich, even plum-purple.

Step 7 – Garnish and serve. Express an orange peel over the drink, then garnish with the twist and a fresh blackberry.

Notes

Concentrated Butterfly Pea Flower Tea
Makes approximately 4 oz, enough for 4 cocktails
• 2 tablespoons dried butterfly pea flowers
• ½ cup (4 oz) freshly boiled water
How to Make the Concentrate
1. Heat the water. Bring fresh water to a boil, then allow it to rest for approximately 30 seconds.
2. Add the flowers. Place the dried butterfly pea flowers in a heatproof cup or small jar.
3. Pour the hot water over the flowers, cover, and steep for 10–15 minutes.
4. Check the color. The tea should develop a rich, intense sapphire-blue color. If it still looks pale, add a few more flowers and steep for another 5 minutes.
5. Remove the flowers using a fine-mesh strainer.
6. Allow the concentrate to cool completely, then refrigerate until cold.
The secret to the color: This is intentionally much stronger than ordinary butterfly pea flower tea. A pale infusion won't produce the same dramatic result. The concentrate should be deep blue before it meets the lemon juice and blackberry brandy.
Do not add lemon to the concentrate ahead of time. Save the color-changing moment for the cocktail itself.
Homemade Honey Syrup
Combine equal parts honey and warm water, stirring until completely dissolved. Let cool before using.
A 1:1 honey syrup blends into cold cocktails much more easily than straight honey.

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