

# EARL GREY MARTEANI

## Ingredients

- 1 1/2 ounces Earl Grey tea-infused gin\*
- 3/4 ounce lemon juice, freshly squeezed
- 1 ounce simple syrup
- 1 egg white
- Garnish: sugar rim, lemon twist

## Directions

\*Earl Grey tea-infused gin: Add 1/4 cup Earl Grey tea leaves into a 750 mL bottle of Tanqueray gin (or other high-proof dry gin), cap and shake. Let sit at room temperature for at least 2 hours and up to 8 hours.

Strain the infused gin through a coffee filter into a separate container. Rinse bottle to remove loose tea, and pour gin back into clean bottle. Can be stored indefinitely if refrigerated. Use sugar to half-rim a coupe glass and set aside. Add the tea-infused gin, lemon juice, simple syrup and egg white into a shaker without ice and dry-shake vigorously (at least 10 seconds). Add ice and shake again until well-chilled. Strain into the prepared coupe. Garnish with a lemon twist.

Servings: 1

Recipe courtesy of [Liquor.com](http://Liquor.com)

# EARL GREY MAPLE FIZZ



## Ingredients

- 1/2 cup strongly brewed Earl Grey tea (chilled)
- 1 tablespoon pure maple syrup (or to taste)
- 1/2 ounce fresh lemon juice
- 2 ounces sparkling water (or tonic for bitterness)
- Garnish: Lemon twist and rosemary sprig

## Directions

Brew Earl Grey tea (2 bags for strong flavor), then chill. In a shaker, combine tea, maple syrup, and lemon juice with ice. Shake well. Strain into a glass over ice and top with sparkling water. Stir gently, garnish, and serve.

Servings: 1