

Stiff Upper Lip

Bartender: Reid Joseph
Bar/Company: The Cellar Restaurant Fullerton
Location: Fullerton, CA
Season: N/A

Ingredients: 2 oz H by HINE
.25 oz Honey Syrup*
2 dash Orange Bitters
1 bag Earl Grey Tea

Garnish: Orange Zest

Glassware: Double Old Fashioned Glass

Preparation: In a mixing glass, combine the liquid ingredients before dropping an Earl Grey teabag in and steeping for one minute. Stir briefly, add ice, and stir for about 10 seconds. Strain over ice into a double old fashioned glass and garnish with an orange twist.

*Honey Syrup:
2 parts honey to 1 part simple syrup

Notes: #StirCrazy Submission

Legal: