

SPICED CHAI GIN SOUR



EMPRESS 1908

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The richness and warmth of chai spice blend seamlessly with the earthy notes of our Indigo Gin in this seasonal sour by @foodie_renee.

INGREDIENTS

2 OZ	EMPRESS 1908 INDIGO GIN
2 OZ	CHAI CONCENTRATE (OR COOLED STRONG CHAI)
1 OZ	FRESH LEMON JUICE
	EGG WHITE
½ OZ	GRENADINE SYRUP

METHOD

Add the chai tea, gin, lemon juice, syrup and egg white to a cocktail shaker and dry shake (without ice). Add ice and shake again until well-chilled. Double strain into your glass & enjoy!