



ZERO PROOF

HAPPY HOUR

BLACK TEA SOUR

In this clever variation on the classic sour cocktail, our resident zero-proof mixologist, Karly Miller, substitutes the assertive flavor of black tea for alcohol. The tannic qualities of the tea provide many of the same qualities as booze and give the drink a delicious backbone which stands up against the tart lemon and sweet grenadine.

Ingredients

Makes 1 drink

2oz brewed and chilled black tea

$\frac{3}{4}$ ounce fresh lemon juice

$\frac{1}{2}$ oz grenadine

$\frac{1}{4}$ oz simple syrup

1 egg white

Instructions

1. Combine all ingredients in a shaker, without ice and shake vigorously.
2. Add ice to the shaker, close and shake again.
3. Strain into a chilled cocktail glass and serve.

Karly's Cocktail Tip

Add $1 \frac{1}{2}$ oz of your choice to reproof your beverage. Any spirit can work with black tea, my preference is bourbon for a caramel like layer, but if you enjoy a more botanical flavor, add your favorite gin.