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*The* ESTABLISHMENT

**SWEET LI'L NELLIE**

*Recipe on back of card >>*

EstablishmentCHS.com

# Sweet Li'l Nellie

1.5 oz High West Double Rye

1.0 oz Orange-Burnt Honey (recipe below)

0.5 oz St. Elizabeth Allspice Dram

0.5 oz Giffard Orgeat

1.0 oz Club Soda

3-4 Drops Burlesque Bitters

Garnish: One very thin slice of whole orange (cut to order)

- Add Rye, Orange-Burnt Honey, Allspice Dram & Orgeat to shaker with ice
- Shake vigorously for approximately 20 seconds
- Double strain into a coupe glass & top with drops of bitters & club soda
- Give a quick swirl with bar spoon to incorporate bitters & club soda
- Fresh, very thin slice cut from whole orange placed on top with bar tongs

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## Orange-Burnt Honey

2 cups Orange Marmalade

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$\frac{3}{4}$  cup Water

$\frac{3}{4}$  cup Fresh Lime Juice

- In a sauce pan over med-high heat, add orange marmalade bring to a simmer, stirring constantly with a wooden spoon
- Simmer for 1 minute
- Add honey & bring to a high simmer, stirring constantly with wooden spoon.
- Simmer for 1 minute
- Stir in water & remove from heat
- Allow to cool for 5 minutes
- Line a fine mesh chinoise strainer (china cap) with two layers of cheese cloth
- Strain ingredients from sauce pan through cheese cloth lined strainer
- Wearing food service gloves, squeeze remainder of liquid through cheese cloth
- Allow mixture to cool until almost room temperature
- With whisk in one hand & fresh lime juice in the other, slowly pour lime juice into mixture while whisking constantly to incorporate thoroughly

Yields approximately 1.5 quarts