SWEET LI’L NELLIE

Recipe on back of card >>

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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

Orange-Burnt Honey

2 cups Orange Marmalade
2 cups Honey
¾ cup Water
¾ 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