

BRECKENRIDGE BRIAR

CHRIS DOOLEY OF ELLA DINING ROOM & BAR - SAN FRANCISCO



INGREDIENTS

- 25oz Breckenridge Bourbon
- 25oz Cardamom Infused Breckenridge Bourbon
- 17oz Blackberry Cordial
- 8.5oz Ginger Liqueur
- 8.5oz Vanilla Steeped Yellow Chartreuse
- 34oz Cold Brewed Black Tea
- 24oz Fresh Lime Juice
- 24 Drops Japanese Yuzu
- 30oz Ginger Beer
- 1qt Sous Vide Blackberries with Honey, Pork Belly, Maldon and Riesling
- 1 Small Bunch Of Thai Basil
- 1 Drop of Cardamom Tinture In Each Drink

METHOD

- Combine Sous Vide Blackberries, Thai Basil, Lime Juice, Ginger Liqueur and Black Tea and muddle together in a mixing vessel
 - Add Bourbon and Yellow Chartreuse, add ice and stir to combine
 - Shake ingredients (if making a single cocktail)
 - Double strain contents into a punch bowl or an old-fashioned glass
 - Top off with ginger beer and/or sparkling water to taste
- Garnish & Enjoy!