



Chamomile High Club

Prep: 10 minutes plus standing and cooling

Cook: 3 minutes • Serves: 1

- 1 cup granulated sugar
- 1 cup water
- 3 bags chamomile tea
- ¼ cup (2 ounces) bourbon whiskey
- 1½ tablespoons (¾ ounce) fresh lemon juice
- 1 tablespoon (½ ounce) apricot brandy, apricot-flavored liqueur or orange-flavored liqueur
- 1 dash bitters
- ¼ cup (2 ounces) pale ale
- Tarragon sprig for garnish (optional)

1. In small saucepan, stir sugar and water; heat just to boiling over high heat. Reduce heat to medium-low; simmer 3 minutes or until clear, do not stir. Add tea bags; cover and let steep 15 minutes. Remove and discard tea bags; cool. Transfer chamomile syrup to glass container; cover and refrigerate up to 2 weeks.

2. Fill cocktail shaker with ice; add bourbon, lemon juice, apricot liqueur, bitters and 1½ tablespoons chamomile syrup. Shake and strain into 12-ounce glass with 1 large ice cube. Top with pale ale; stir gently and garnish with tarragon sprig, if desired.