the OAKVILLE
GRILL & CELLAR™

WHISKEY CHAI

Yield: 1 drink



INGREDIENTS

FOR WHISKEY CHAI

1½ oz. Buffalo Trace Bourbon

1½ oz. Tazo chai tea concentrate

1½ oz. oat milk
(The Oakville recommends Oatly)

¾ oz. demerara sugar syrup
(see sub-recipe)

1 cinnamon stick *(for garnish)*

FOR DEMERARA SUGAR SYRUP

½ cup demerara sugar

½ cup water

**Note: This recipe prepares 8 servings of Demerara sugar syrup. Refrigerate remaining demerara sugar syrup in a sealed container for up to one month.*

METHOD

FOR DEMERARA SUGAR SYRUP

1. Bring the water to a boil in a small pot.
2. Add the sugar and stir until it's fully dissolved, about 5 minutes.
3. Remove from the heat and let cool.
4. Transfer to a sealed container and refrigerate, will keep for up to one month.

FOR WHISKEY CHAI

1. Add all ingredients except the cinnamon stick into a shaker tin.
2. Add ice and shake hard for 8–10 seconds.
3. Double strain into a rocks glass.
4. Add fresh ice.
5. Garnish with the cinnamon stick.

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