

The Whiskey Sour

An all time classic cocktail

The Whiskey Sour is one of (if not THE) most famous cocktails in the sour family, and definitely one you want in your repertoire.

Specs:

60ml (2oz) bourbon
30ml (1oz) lemon juice
15ml (1/2 oz) sugar syrup
2 dashes orange bitters
15ml (1/2 oz) egg white (optional)
Orange twist
Cherry (optional)
Good quality ice

Equipment:

A Rocks/old fashioned glass
A jigger
Shaker tins
Hawthorn strainer
Fine strainer

Method:

Prep your garnish.

Add your bitters, sugar syrup, lemon juice & bourbon to a shaker tin.

If you're using an egg white, add that here too.

Before adding ice, you want to dry shake to get a nice froth.

You'll need to shake quite hard.

Once you have a nice froth, fill the smaller shaker tin with ice and shake hard again, this time until cold.

It's important to double strain, otherwise the chips will ruin the froth.

Serve on the rocks & add your twist/cherry.

Suggested ingredients:

We like to use *Bulleit Bourbon* due to its high rye content. This gives you a good whack of spice with a rich and smooth base.

FOR MORE RECIPES VISIT
WWW.BEHINDTHEBARWITHCARADEVINE.COM
& SUBSCRIBE TO [YOUTUBE.COM/C/BEHINDTHEBAR](https://www.youtube.com/c/behindthebar)

