

## Whiskey Sour

### Ingredients:

50 ml or 2 oz Scotch whiskey

25 ml or ½ oz simple sugar syrup (recipe below)

½ egg white (optional)

Fresh cherry (maraschino cherry is fine)

Slice of lemon

Shake all ingredients together (except for the lemon and cherry) with cubed ice. Strain into a beaker and blend with a stick blender or milk frother. Pour into a rocks glass and garnish with a cherry and a slice of lemon.

Note: If you don't have a stick blender or a milk frother, don't worry. Just strain into another cocktail shaker and shake like crazy!

### Simple syrup recipe:

This is a simple 2:1 ratio syrup. Just combine twice as much sugar as water into a saucepan and bring to a boil. Swirl, don't stir, to combine. Once sugar is fully dissolved and has started to thicken, remove from heat and let cool. If you make a large batch, you can put it in a bottle or jar and it will keep in the fridge for months.

Note: you can use brown sugar if you want to.