



WHISKEY SOUR

BACKGROUND

The first mention of a Whiskey Sour appeared in a 1870's Wisconsin newspaper. The original recipe called for bourbon.

INGREDIENTS

2 Part	Jameson Irish Whiskey
1 Part	Lemon Juice
½ Part	Simple Syrup
½ Part	Egg White
1 Dash	Angostura Bitter

GLASS

Rocks Glass

GARNISH

Lemon Wedge

METHOD

1. Pour in the whiskey, lemon juice, simple syrup and egg white into the small half of a cocktail shaker, adding one dash of Angostura Bitters.
2. Seal with the large half of the tin.
3. Shake without ice for 10/15 seconds.
4. Unseal the tins.
5. Fill the large half of the cocktail shaker with cubed ice and seal with the small half.
6. Fill a rocks glass with cubed ice.
7. Shake the cocktail shaker for 10/15 seconds.
8. Unseal the shaker, place a Hawthorne strainer over the larger tin and strain into the ice filled rocks glass.
9. Garnish with a lemon wedge.