

Ingredients:

- 2 oz (¼ cup) Whiskey
- 1 egg or 2 tbsp aquafaba (liquid from a can of chickpeas)
- 1 lemon or grapefruit
- 1 tbsp granulated sugar or ½ oz (½ tbsp) maple syrup
- 1 pinch salt
- 2 cups ice

Tools:

- Measuring device - Jigger, or 1 tbsp & ¼ cup
- Cocktail shaking tin - or mason jar or wide mouth water bottle
- Cocktail straining tool (Hawthorne) - or wooden spoon
- Bar spoon - or other long handled spoon
- Fine mesh strainer
- Handheld juicer
- Knife & cutting board
- Small glass to juice citrus into
- 1 Martini/Coupe glass or Rocks glass and large ice cube - place in freezer before serving



Rebecca Pinnell

www.RebeccaPinnell.com

Whiskey Time!

Whiskey Sour Recipe

2 oz (¼ cup) whiskey

¾ oz (1.5 tbsp) lemon juice or grapefruit juice

1 tbsp simple syrup or ½ oz (½ tbsp) maple syrup

1 egg white (or 2 tbsp aquafaba)

1 pinch salt

- Add egg white to shaking vessel (tin or mason jar)
- Juice citrus into small glass, measure out ¾ oz (1.5 tbsp) and add to shaking vessel
- If using granulated sugar, add to shaking tin and stir sugar into citrus juice until dissolved
- If using maple syrup add to shaking vessel
- Add alcohol to shaking vessel
- Shake ingredients without ice for 30 seconds to activate egg white foam
- Add 2 cups of ice and shake for 7 seconds
- Strain into a chilled Martini/Coupe-style drinking glass or into Rocks glass with large ice cube