

Honey Sour

INGREDIENTS:

2 OZ JACK DANIEL'S TENNESSEE HONEY

3/4 OZ FRESH LEMON JUICE

1/2 OZ SIMPLE SYRUP

ICE CUBES,

LEMON WHEEL AND CHERRY FOR GARNISH

OPTIONAL: 1/4 OZ SIMPLE SYRUP OR HONEY SYRUP, IF YOU WANT IT SWEETER

OPTIONAL: A DASH OF BITTERS FOR COMPLEXITY

OPTIONAL: EGG WHITE FOR A FROTHY TOP (IF YOU'RE MAKING A BOSTON SOUR)



GLASSWARE:

OLD FASHIONED GLASS

INSTRUCTIONS:

1. OPTIONAL FROTH: IF YOU'RE USING EGG WHITE OR AQUAFABA FOR FROTH, START BY ADDING IT TO A COCKTAIL SHAKER AND SHAKING VIGOROUSLY WITHOUT ICE TO EMULSIFY IT.
2. COMBINE INGREDIENTS: ADD THE JACK DANIEL'S TENNESSEE HONEY AND FRESH LEMON JUICE TO THE SHAKER. IF YOU PREFER A SWEETER DRINK, YOU CAN ALSO ADD A BIT OF SIMPLE SYRUP OR HONEY SYRUP.
3. SHAKE: FILL THE SHAKER WITH ICE AND SHAKE WELL UNTIL THE OUTSIDE OF THE SHAKER IS COLD AND FROSTED, WHICH USUALLY TAKES ABOUT 15-20 SECONDS.
4. STRAIN: STRAIN THE MIXTURE INTO A ROCKS GLASS FILLED WITH ICE. IF YOU'VE USED EGG WHITE OR aquafaba, YOU MIGHT WANT TO DOUBLE STRAIN IT TO ENSURE A SMOOTH TEXTURE.
5. GARNISH: GARNISH WITH A LEMON PEEL OR WHEEL. IF YOU'VE CHOSEN TO USE BITTERS, YOU CAN ADD A DASH ON TOP NOW.
6. SERVE: SERVE THE COCKTAIL AND ENJOY