

## WHISKEY SOUR

### Ingredients:

Conversion: 1 ounce is 2 tablespoons

- 2 ounces bourbon whiskey
- 1 ounce lemon juice
- 1 large egg white
- 1/2 ounce simple syrup
- lime wedge (garnish)



### Instructions:

- (1) Chill glass in the freezer for up to 10 minutes.
- (2) Pour bourbon, lemon juice, egg white, and simple syrup into cocktail shaker. Shake vigorously for 30 seconds.
- (3) Add a scoop of ice to the shaker and shake for another 15 seconds, or until the outside of the shaker is ice cold.
- (4) Add some ice to your chilled glass and strain mixture into glass. Garnish with a lime (or orange!) wedge.