

J&B Basil Whisky Sour

- **1.5 oz J&B**
- 3-4 basil leaves
- Egg white from 1 egg (optional)
- .25 oz grapefruit juice
- .25 oz lemon juice (or use all .50 oz lemon juice and skip grapefruit juice)
- .50 simple syrup
- Angostura bitters (or bitters of your choice)

Add basil, citrus, simple syrup and whisky to shaker and muddle. Then add egg whites. To separate the egg whites, crack the egg and slowly pass the yolk back and forth between the shell pieces, letting the egg whites slip into the shaker. For a vegan option, you may use .50 oz of water from a can of unsalted garbanzo beans. Dry shake to break up the egg white. Or you can use a mini whisk to break up the egg whites. Then add ice and shake for 30-40 seconds. Strain into a cocktail glass. Drop 2-3 bitters on top of the foam and use a cocktail pick or toothpick to swirl a design on top.



Auchroisk Distillery
Friday, June 25, 2021 @ 6:00pm

Mixing Tools

- Cocktail shaker
- Strainer (Hawthorne or julep)
- Jigger
- Ice
- Bar spoon (long handled iced tea spoon will work) or muddler
- Cocktail glass (Martini or coupe)
- Grapefruit
- Lemon
- Egg whites (or water reserved from a can of unsalted garbanzo beans)
- Basil
- Simple syrup
- Angostura bitters or bitters of your choice
- Cocktail pick or toothpick
- Optional: mini whisk

