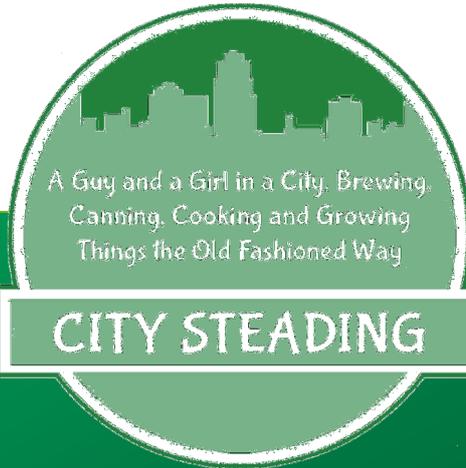


City Steading



Whiskey



SOUR

Release Date: January 9, 2019

All information and imagery contained herein is the Copyright of City Steading, Brian C Idocks and Derica Lea Idocks. No unauthorized duplication or distribution without express written permission.

Ingredients List

- About 8 ice cubes
- 2 ounces of a good quality bourbon
- 1 egg white
- 1 lemon, you can use bottled lemon juice if you must, about 2 ounces
- Simple syrup. I use about 2 tablespoons (sometimes more if I'm in the mood). Simple syrup is just equal amounts of sugar and water mixed together. We keep a squirt bottle of it around all the time.

Tools you will need...

- A knife
- Something to mix the ingredients in, a Boston Shaker works great.
- A glass to put your drink in.
- Ounce or two ounce measures.



Instructions

There aren't many things I get truly "hoity" about, but... whiskey is one. What can I say? I like things... a certain way.

One thing you want to remember with this cocktail is there are not a lot of ingredients, so each one becomes UBER important. Use a good bourbon, or whiskey if you prefer. I like bourbon for this one myself. I used Wild Turkey Rare Breed in the video. It's a good bourbon, not too expensive, and comes in around 116 proof, so it's got some kick. Higher proof bourbons will do well in this cocktail as lemon juice can overpower weak stuff.

On to the Drink!

First, fill a glass with ice cubes. Take 3 of them and put it in your "rocks glass". I have tumblers made for cocktails like this, but any glass will do.

Separate your egg, and put the white into your shaker. Add an ice cube and shake the bejeezus out of it. You'll know you're done when the sound changes. That's the egg foaming up a bit.

A note about the egg... yes, it's a raw egg white. Can you leave it out? If you really need to, but the drink will be missing something.

My advice... try it my way. If you hate it, we never have to speak of it again.

Okay... back to mixology. Roll the lemon on a board with your palm, this lets more juice come out easier. Cut it and squeeze it into your shaker. Avoid the seeds, no one wants to drink those.

Add your bourbon. Can you add more? Sure. However, cocktails are all about balance. Don't think you have to be a big manly man and add more bourbon. Just use two ounces. Deal with it.

Put the ice that isn't in your rocks glass in the shaker. Add the other cup to the shaker and again, shake the bejeezus out of it. Crack it and pour over the rocks glass with the rocks in it.

Enjoy.

If you are having a party and need to make more than what we described, you might want a blender. Just give it a few pulses, you don't want all that water in there, a little is alright, but you don't want all those ice cubes all watering your cocktail down.

Enjoy, yet again.

