## Lemon or Lime Sour

I prefer a ratio of $2: 1$ juice to simple syrup. I have seen 1:1 and 3:1. If you like sour/tartness, reduce the simple syrup and/or add more juice. If you like it sweeter, do the opposite. Also, since fruit varies in flavor, always taste your mix and adjust accordingly.

If I am making only 1 or 2 drinks, I just use a $2: 1$ juice : simple syrup. When we are entertaining, I make up a bottle that morning. It will begin to degrade after a day.

- 1 cup Simple syrup
- Either:
- 2 cups fresh lime juice or
- 2 cups fresh lemon juice
- 4.5 Tbls. pasteurized egg white - optional see Note

1. Combine all ingredients in a pitcher or bottle.
2. Add additional fruit juice or simple syrup to taste.
3. It is ready for immediate use and will keep, refrigerated for a day.

Note: Adding egg white will add depth and create very frothy drinks when shaken or blended. You can substitute $1 \frac{1}{2}$ fresh egg whites if your not worried about salmonella.

