

Kumquat Sour



I love kumquats, partly because it's a fun word, but mainly because of the sweet and sour flavor. It's the only citrus I know of that you eat whole – peel, seeds and all! A few years ago, I bought and planted a kumquat tree and eagerly awaited it's first season. What I did not know was that there are 2 types of kumquats that are common in the US. The small one that we see in the grocery stores, which are the ones that you just pop into your mouth, and a larger, rounder variety that is not really amenable to eating out of hand. Guess which one I got! Well, what to do with a plethora of beautiful, small citrus that is sweet and very tart? Make cocktails, of course.

The juice of these kumquats tastes a bit like orange, but has a tart/sour taste as well. It is similar to lemon or lime juice in its tartness. So I thought of a sour. First up was a bourbon kumquat sour. When I say that this that did not go well at all, I mean; "at all!" What really surprised me was that the juice went very well with Irish Whiskey. I used Tullamore Dew 10 year old Single Malt. The Tullamore Dew has the earthy, grassy flavors of Irish whiskey with the flavors of fruit, (apricot, pineapple, raisin) and wood. This blended perfectly with the sweet/sour/tartness of the kumquat. The

kumquat juice is a bit sweeter than lemon juice, so I backed off on the simple syrup. Here is the recipe:

Kumquat Irish Whiskey Sour



- 2 oz. Tullamore Dew 10 year old Single Malt
- 1 1/2 oz. Fresh kumquat juice
- 1/2 oz. Simple syrup
- 1 large egg white (can use 3 Tbl. pasteurized egg whites but it will not be the same)

1. Add all ingredients, in order to a shaker and shake for 30 sec without ice to emulsify the egg white.
2. Add ice cubes to the shaker and shake to chill 15-20 sec.
3. Double strain into a chilled coup and serve

Cheers!
