

Sours

Sours are one of the oldest categories of cocktails. Jerry Thomas wrote about them in 1862. They are basically a spirit with juice and a sweetener. Using that simple definition, the sour family includes everything from whiskey sours, amaretto sours, daiquiris, margaritas and many Tiki drinks. Gary Regan, in his book *The Joy of Mixology*, (a book I recommend and is available [here](#)), divides sours into several different groups. For simplicity's sake, I'll leave out the details.

These are all shaken drinks. Some you can add egg white to create a nice foam and silky texture. These are also easy to change and adapt to your individual taste.