

# New York Sour



## New York Sour

This has become one of my favorite sours. If we have a bottle of red wine open, it's the first cocktail I consider. The egg white makes a velvety mouth feel and the large ice cube in the shaker creates a nice texture. Use a full bodied, fruity wine such as Merlot.

- 1 1/2 oz. Russel's 10 Year Old Reserve Bourbon
  - 1 oz. Fresh lemon juice
  - 1/2 oz. Simple syrup
  - 1 Egg white
  - 1/4 – 1/2 oz. Red wine
  - Lemon peel for garnish
1. Add bourbon, lemon juice, simple syrup and the egg white to a shaker and shake, without ice, for 30 seconds to break up the egg white.
  2. Add 3 regular ice cubes plus one large cube \* to the shaker and shake for 10-15 seconds until well chilled.
  3. Double strain into a chilled coup
  4. Using the back of your bar spoon, float the wine on the drink.
  5. Express the lemon oils from the peel over the drink and discard the peel.

\* Use a 1 1/2 – 2 inch cube plus 3 regular cubes or you can just use all regular cubes.

Cheers!