



Classic Whiskey Sour

Jacob · 29/09/2024



Prep Time

3

Difficult

Medium

Servings

N/A

Description

A classic lemon whiskey sour should be made from scratch or it aint a whiskey sour For a cleaner classierlooking drink strain the lemon juice to remove seeds and pulp This cocktail can be served in martini glasses or tumblers full of ice

Ingredients

- - 5 fluid ounces whiskey - 2 fluid ounces fresh lemon juice - 1 fluid ounce simple syrup - 1 cup ice cubes
- or as needed - 3 maraschino cherries for garnish

Instructions

1. Combine whiskey
2. lemon juice
3. and simple syrup in a shaker. Fill with ice. Cover and shake until the shaker is frosty
4. about 30 seconds. Strain into 3 martini glasses and garnish each glass with a maraschino cherry.