



Chef John39s Whiskey Sour

Oscar · 28/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

30 mins

Description

This is the best whiskey sour recipe I'm excited to share my favorite formula for this incredibly refreshing super simple absolutely delicious drink. Day drinking is the best and if that day happens to be sunny and hot, there's no better cocktail to enjoy than a classic whiskey sour. Garnish with a slice of blood orange and a Luxardo cherry.

Ingredients

- - ½ cup white sugar - ¼ cup water - 2 fluid ounces 100-proof bourbon whiskey - 1 fluid ounce freshly squeezed lemon juice - 4 drops orange bitters
- or more to taste - 1 large egg white - ice cubes as needed

Instructions

1. Prepare simple syrup: Bring sugar and water to a simmer in a small pan over medium heat
2. stirring occasionally
3. until sugar is dissolved. Pour into a small bowl and let cool completely before using
4. 15 to 20 minutes. Make cocktail: Pour 3/4 fluid ounce simple syrup
5. bourbon
6. lemon juice
7. bitters
8. and egg white into a large cocktail shaker. Cover with a smaller cocktail shaker
9. or top
10. and give cocktail a "dry shake" without ice
11. about 30 seconds. Add 3 ice cubes to bourbon mixture
12. cover
13. and shake vigorously until the shaker is very cold and the outside is frosty
14. about 45 seconds. Uncover and strain into a rocks glass containing 1 large ice cube. Chef's Note: You can use regular bitters instead of orange. Editor's Notes: Nutrition data for this recipe includes the full amount of simple syrup. The actual amount of syrup consumed is 3/4 fluid ounces per cocktail. This recipe contains raw egg. We recommend that pregnant women
15. young children
16. older adults
17. and the immunocompromised do not consume raw egg.