

Classic Whisky Sour
Ryan Wilkins: The Flying Fig

Ingredients:

2 oz. Jameson
.75 oz. Fresh Lemon Juice
.75 oz. Simple Syrup
.5 oz. Egg White
Lemon Peel
Angostura Bitters (Garnish)
Luxardo Cherry (Garnish)

Directions:

Shake all liquid ingredients hard without ice for 15-20 seconds.

Add ice, shake hard for 20 more seconds

Double strain into rocks glass filled with fresh ice.

Garnish with lemon peel oil, Angostura bitters and Luxardo cherry.