



THE PEKING SOUR

COCKTAIL RECIPE

INGREDIENTS & RECIPE

2 OZ CLEVELAND WHISKEY SMOKIN' BOURBON

$\frac{3}{4}$ OZ FRESH LEMON JUICE

$\frac{1}{2}$ OZ ORANGE JUICE

1 TBSP MAPLE SYRUP (GRADE B IS FINE,
JUST MAKE IT REAL)

OPTIONAL: 2 TSP LIQUID FROM CANNED
GORBANZO BEANS TO ADD PROTEIN AND
MAKE IT FROTHY LIKE A PROPER EGGED
SOUR

TWO PINCHES OF FIVE SPICE POWER

ROSEMARY SPRIG GARNISH

1. FILL A COUPE GLASS WITH ICE, ADD WATER,
AND ALLOW IT TO CHILL AS YOU MAKE THE
DRINK.

2. FILL MIXING TIN WITH ICE AND ADD ALL
THE LIQUIDS, PLUS A PINCH OF FIVE-SPICE,
AND SHAKE VIGOROUSLY TO TEMPERATURE.

3. DUMP THE ICE WATER OUT OF THE COUPE
GLASS AND IMMEDIATELY STRAIN SHAKER
TIN INTO THE CHILLED GLASS.

4. GARNISH WITH A FRESH ROSEMARY SPRIG
AND A DROP OF BITTERS. I LIKE THE THAI
BITTERS FROM THE BITTER END, BUT ANY
WILL DO.