



Strawberry Rhubarb Whiskey Sour

STRAWBERRY RHUBARB SIMPLE SYRUP INGREDIENTS

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| 1.5 cup of cubed Rhubarb | 2 cups of water |
| 1 teaspoon Strawberry powder | 1 cup of sugar |

STRAWBERRY RHUBARB SIMPLE SYRUP INSTRUCTIONS

1. Combine rhubarb and water in a saucepan and cook until the rhubarb is soft and stringy. Add strawberry powder and sugar.
2. Simmer for a few minutes. Watch carefully so it doesn't burn. Strain into a glass container and store in the refrigerator.

STRAWBERRY RHUBARB WHISKEY SOUR INGREDIENTS

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| 2 oz Black Cherry Wood Bourbon | 1.5 oz Strawberry Rhubarb Simple Syrup |
| Egg White (optional) | Strawberries |
| 1 oz Lemon Juice | Rhubarb |

STRAWBERRY RHUBARB WHISKEY SOUR INSTRUCTIONS

1. In a cocktail shaker, dry shake the bourbon, egg white, lemon juice, and Strawberry Rhubarb simple syrup.
2. Add ice to chill. Strain into a chilled coupe glass.
3. Garnish with a strawberry and a stalk of rhubarb.