



Cranberry Whiskey Sour

INGREDIENTS

2 oz Christmas Bourbon
1/2 oz Lemon Juice
1 oz Cranberry Juice
1 oz Simple Syrup

1 tsp Granulated Sugar
1 Egg White
Cranberry Seltzer
Cranberries

RECIPE INSTRUCTIONS

1. Prep the garnish by dampening the cranberries and dipping them in sugar to coat. Let them dry. Push onto a cocktail pick.
2. In a cocktail shaker with no ice, combine bourbon, lemon juice, simple syrup, and egg white and dry shake for 15-30 seconds.
3. Add ice and shake to chill.
4. Strain into a coupe glass and add a splash of seltzer.
5. Garnish with prepped garnish picks.