

Classic Whiskey Sour

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Yield: 4 drinks

*1 pasteurized egg white
6 ounces whiskey
6 ounces lemon juice
4 ounces simple syrup
4 high-quality maraschino
cherries*

Preparation Time: 10 minutes

In a cocktail shaker with ice, add the egg white.
Shake briefly to aerate the whites.

Add the whiskey, lemon juice, and simple syrup
with ice. Shake well.

Strain into four rocks glasses over one large ice
cube in each glass.

Garnish with a cherry.

Serve immediately.

Per Serving (excluding unknown
items): 581 Calories; 0g Fat (0.0%
calories from fat); 4g Protein; 49g
Carbohydrate; 1g Dietary Fiber;
0mg Cholesterol; 61mg Sodium.
Exchanges: 1/2 Lean Meat; 1 Fruit;
2 1/2 Other Carbohydrates.