

# Spiced Whiskey Sour

## Classic Scale Cocktail, ft. Mulling Spice Blend

2	ounces	Bourbon or Rye Whiskey, in the range of 90-107 proof
.75	ounces	ZSC Mulling Spice Simple Syrup
.75	ounces	Fresh Lemon Juice
1		Egg White (optional)
1	dash	Angostura Bitters
1		Cinnamon Stick OR Lemon Wheel

Glass:	Rocks
Ice:	Serve on ice
Garnish:	Cinnamon Stick or Lemon Wheel
Prep Notes:	Without Egg- Combine all ingredients except garnish in a shaker, add ice, shake vigorously, strain onto fresh ice.  With Egg- Combine all ingredients in shaker except garnish, add white of one egg, shake without ice to blend well. Add ice. Shake well, strain onto fresh ice. Garnish and enjoy

WHISKEY  
Mulling  
Spice  
Lemon Juice  
Angostura  
Cinnamon



## Mulling Spice Simple Syrup

1	Pouch	ZSC Mulling Spice Blend
3	cups	White Sugar
3	cups	Hot Water

Prep: Mix sugar and water well, until all granules are incorporated. Add bag and steep for 1-6 hours, strain, use within a month/ keep refrigerated.