

cocktail Recipe

Pumpkin Spice Whiskey Sour

INGREDIENTS

- 2 oz. whiskey
- 1 oz. lemon juice
- ½ oz. pumpkin spice syrup
- ½ oz. egg white

INSTRUCTIONS

- Combine whiskey, lemon juice, and pumpkin spice syrup in a cocktail shaker and shake to combine.
- Add ice and the egg white and shake until well combined and frothy. Strain well into a glass over ice.



Pumpkin Spice Syrup

INGREDIENTS

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| ½ c. water | ½ tsp. cinnamon | 1/8 tsp. cardamon |
| ¼ c. brown sugar | ¼ tsp. ground ginger | ½ tsp. vanilla extract |
| ¼ c. sugar | 1/8 tsp. nutmeg | 2 tbsp. pumpkin puree |

INSTRUCTIONS

- In a pot over medium heat combine water and both sugars. Bring to a low simmer, stirring dissolve the sugar. Keep an eye on it to make sure the sugar doesn't burn. Simmer until thickened slightly.
- Add spices, vanilla, and pumpkin to the pan. Stir to combine and warm over low heat for 3 minutes
- Let the mixture to cool then strain through a fine mesh strainer to remove any solids. Store in a bottle or jar in the fridge until needed.

