

## Classic Prohibition Style Whiskey Sour

### Whiskey Sour recipe

.5 oz. simple syrup (half sugar half water boiled down and cooled)

1 oz. lemon juice

1.5 to 2 oz. whiskey of your choice

One egg white

Cherry or bitters to garnish (suggested homemade cherry recipe included for information purposes )

Bar shaker

### Homemade cherries

1 pound sweet bing cherries, pitted and stems removed

1/2 cup water

1/2 cup honey (or your desired sweetener)

1 teaspoon vanilla extract, store-bought or homemade

pinch of nutmeg

1 cinnamon stick

1 strip of orange peel

1 cup bourbon (or any favorite whiskey)

In a medium-sized saucepan over medium-high heat, add everything except the cherries.

Bring to a boil.

Reduce the heat and simmer until the sugar has dissolved, stirring periodically.

Add the cherries.

Simmer on low heat for 10 minutes or until the syrup has a bit of a cherry flavor. You don't want to cook the cherries - you just want to bring out some of their flavor.

Remove the pan from the heat and transfer the entire contents to a bowl (so it doesn't continue cooking).

Let cool to room temperature.

Transfer to an airtight container and refrigerate.

Wait about three days before use