

Pisco Sour Cocktail



The classic Pisco Sour is a Peruvian brandy cocktail with a sweet and tangy froth. Begin mixing the cocktail using a “dry shake” (shaking the ingredients together before adding ice to the shaker) and you’ll end up with a frothier drink and avoid diluting it too much. A dry shake also allows the honey to incorporate into the cocktail evenly.

Ingredients

2 ounces Pisco Barsol Quebranta
1 ½ ounce Lucky Lime & Sea Salt honey
1 fresh egg white
Angostura bitters
1 lime wedge (garnish)
Ice

Add Pisco Barsol Quebranta, honey and egg white to a shaker and shake. Then, add ice to shaker and shake vigorously, strain into a highball glass or Champagne flute.

Place 3 gentle drops of Angostura Bitters at the center of the foam and garnish the cocktail with a lime wedge.

Serves one cocktail.

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