

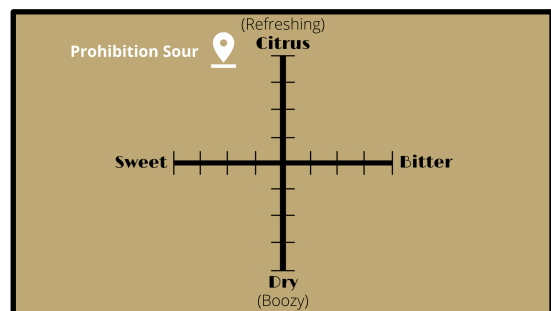


# Prohibition Sour Recipe

## Ingredients

- 30mls - Naked Grouse Whisky
- 20mls - Disaronno Amaretto
- 30mls - Lemon Juice
- 15mls - Maple Syrup (diluted)
- 3 - 4 drops - Wonderfoam

## Taste Chart



### Taste:

A very unique & acquired taste that is a combination of sweet, bitter & sour all in one glass!

### Liquor notes:

- Maple Syrup (diluted): 50% water & 50% maple syrup combined.
- Lemon Juice: Freshly Squeezed is recommended.

### Utensils:

- Boston Shaker / Cocktail Shaker (Home use: Jam Jar or Protein Shaker).
- Fine Strainer (Home use: Tea or Food Strainer).
- Jigger / measuring shot glass.

### Let's get mixing:

1. Add Whisky, Disaronno Amaretto, Lemon Juice, Maple Syrup & Wonderfoam to Boston Shaker / Jar.
2. Load Boston Shaker tin with plenty of ice (Shake vigorously for 20 seconds)
3. Pour into chilled glass through strainer (keeping out ice)
4. Top up glass with ice.

Scan Q/R Code to watch Video on How To Make The Perfect Prohibition Sour

