

Tommy Bahama®

FROM OUR *MARLIN BAR: COCKTAILS WITH TOMMY BAHAMA* BOOK

Pisco Sour

MAKES 1 DRINK

- 1 Tbsp egg white (see note)
- 2 oz. pisco
- 1 oz. fresh lime juice
- 1 oz. simple syrup (see below)
- 3 drops Angostura bitters, for garnish

INSTRUCTIONS

1. Simple Syrup: In a saucepan, combine 1 part sugar with 1 part water. Put the saucepan on medium heat and stir until the sugar dissolves. Let sit until cool. Store in a lidded container in the refrigerator for up to 2 weeks.
2. Combine all ingredients except the bitters in a cocktail shaker without ice and shake until frothy. Add ice and shake again until chilled. Strain into a coupe glass. Garnish by dotting bitters over the foam, then using a toothpick to swirl the dots across the top of the foam.

Note: The consumption of raw or undercooked eggs may increase your risk of food-borne illness. To avoid using raw egg, substitute 2 Tbsp pasteurized egg whites or use an equal amount of reconstituted dried egg whites or meringue powder.