

Golden Hour Sour



INGREDIENTS

1.5oz 2x Hopped Whiskey
2 pieces Candied Ginger
1oz Honey Syrup*
1oz Lemon Juice
.75oz Apple Juice
.5oz Egg Whites

INSTRUCTIONS

Muddle one piece of candied ginger with honey syrup in a cocktail shaker. Add the remaining ingredients and ice, then shake and pour into large rocks glass. Garnish with candied ginger. *Honey Syrup: Heat 1 cup water and 1 cup honey to 100 degrees F. Stir until blended, remove from heat and let cool. Store refrigerated for up to 1 month.