

# Apricot Bourbon Sour

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*1 egg white  
1 ounce bourbon  
1 ounce apricot brandy  
3/4 ounce lemon juice  
3/4 ounce simple syrup  
cocktail cherries (for  
garnish)*

In a cocktail shaker, combine the egg white, bourbon, apricot brandy, lemon juice and simple syrup.

Shake for 30 seconds.

Add ice. Shake 30 seconds more.

Strain into a glass.

Garnish with cocktail glasses.

*When you separate the eggs, make sure none of the yolk lands in the white.*

*Start off with a vigorous "dry shake" (without ice) to emulsify the whites with the other ingredients.*

*Finish with a traditional "wet shake" (with ice) to chill the cocktail.*

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Per Serving (excluding unknown items): 208 Calories; 0g Fat (0.0% calories from fat); 4g Protein; 17g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 59mg Sodium. Exchanges: 1/2 Lean Meat; 0 Fruit; 1/2 Other Carbohydrates.