

Scotch Whisky Sour

*Macallan Scotch Whisky
Winn-Dixie Liquors*

Servings: 2

*4 ounces scotch whisky
1 tablespoon fig spread
1 tablespoon boiling water
1 ounce lemon juice, freshly
squeezed
1 tablespoon honey (or
more, to taste)
slices of fresh fig (for
garnish) (optional)*

In a bowl, whisk together the fig spread and boiling water until the spread thins. Set aside to cool.

In a shaker filled with ice, combine the fig syrup, whisky, lemon juice and honey. Shake for at least 30 seconds.

Divide the cocktail mixture between two ice-filled glasses.

Garnish with slices of fresh fig, if desired.

Per Serving (excluding unknown items): 4 Calories; 0g Fat (0.0% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 0 Fruit.