



SOURPUSS

Whiskey Sour

The Whiskey Sour is a simple and sophisticated cocktail with a sharp flavour.

This classic drink combines whiskey, lemon juice and sugar, with a traditional garnish of half an orange slice and a maraschino cherry.

The earliest record of a Whiskey Sour is a mention in an American newspaper in 1870.



Sour pussycats

The definition of 'sour puss' has nothing to do with sour pussycats. 'Puss' is slang for 'face', derived from the Irish word 'pus'. 'Sour puss' is used to describe someone grouchy with a scowling facial expression.

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Ingredients

Serves 1

- 45ml whiskey
- 30ml lemon juice
- 1 teaspoon sugar
- Handful of ice
- Orange slice
- Cherry



Method

- Combine the whiskey, lemon juice, sugar and ice in a cocktail shaker (if you don't have one, use two tall glasses, one inverted inside the other, or a screw-top glass jar)
- Pour into a glass
- Garnish with an orange slice and cherry

Alcohol-free version: substitute the whiskey with ginger ale or ginger beer.

Don't forget to share your party pictures with us!

#iCatCare60 #CatCocktails

