

Make it a **SOUR** summer

No matter your location the SOUR is one of the most versatile and easy cocktail styles with a base of just 3 ingredients that can be easily varied for a wider range of enjoyable cocktails.

When most people think of sours, they think of a whisky sour. Widen your options with a base ingredient like Gin, Vodka, Tequila or Rum following this simple recipe.

- 60ml base spirit
- 30ml sour/citrus component (lemon/lime/yuzu/orange juice)
- 10-20ml sweet component (simple syrup/agave syrup)
- Garnish to complement your chosen sour component, syrup or base spirit

PRO TIPS

- ☑ Choose fresh and 100% unadulterated citrus. If you can only get a pre-sweetened version, reduce the quantity of the sweet component
- ☑ Level of sweetness is a personal taste (the customers, not yours). I find that most people overstate the sweetness they enjoy and thus I start with a reduced sweetness. Remember, like salt you can always add more but once in the cocktail it can't be removed
- ☑ Make your own simple syrup at 50/50 water to sugar. If using premix syrup, adjust accordingly. If using Agave or other syrups, compare to a 50/50 simple syrup mix and adjust

Your base spirit will give you your primary flavor (other than Vodka -unless using a flavored version) and I chose mine either based upon my mood, the time of day or perhaps what I intend to consume it with. If using citrus inspired flavored Vodkas I like to keep it simple with the matching citrus. For my own orange based Vodka Sours I often leave out the syrup component depending on the level of sweetness in the fresh orange juice.

Don't feel limited by just lemon or lime. Find the citrus component that best enhances the spirit. My favourite is to use Yuzu juice when making a Gin Sour with brands such as Roku, KI NO Bi or Nikka Coffey Gin. Likewise Yuzu is excellent in a Whisky Sour using any version of Japanese Whisky.

Options

- Add soda water in a tall glass for a COLLINS or reduce your syrup component and add lemonade/7up (or equivalent).
- If a vodka base replace your syrup a quality ginger beer for a Moscow Mule. Add more lemon/lime as needed. You can replace the vodka with rum for a Jamaican Mule

Enjoy! And remember to drink responsibly