



Buffalo Sour

INGREDIENTS

2oz Buffalo Trace Bourbon
1 Lemon
.75oz Simple Syrup
.5oz Dry Red Wine

BAR TOOLS

Cocktail Shaker	Bar Spoon
Cocktail Strainer	Pairing Knife
Rocks Glass	Citrus Press
Jigger	

RECIPE

Fill a cocktail shaker with ice. Cut a lemon in half using a pairing knife. Using a citrus press, press half a lemon over a jigger to yield 1oz of freshly squeezed lemon juice. Add the lemon juice to your cocktail shaker with 2oz Buffalo Trace Bourbon and .75oz Simple Syrup. Shake well! Using a cocktail strainer, strain over fresh ice into a rocks glass. Using a bar spoon, slowly pour red wine over the back of the spoon to lightly skim your cocktail. Do not stir; the red wine should simply float on top. Enjoy!