

Buffalo Trace Summer Sour

INGREDIENTS (Scale to your desired quantity)

2 parts Buffalo Trace Bourbon
1 part Lemonade
1 part Peach Juice
2 – 3 Ice Cubes

1 part Egg Whites, fresh eggs* or
purchased pasteurized
Fresh Basil for Garnish

BAR TOOLS

Rocks Glass
Fridge or Freezer
Cocktail Shaker or Container with Lid (for larger quantities)

RECIPE

Do ahead: Mix Buffalo Trace, Lemonade, and Peach Juice together. Chill the juice and Buffalo Trace mixture in the fridge for at least one hour. Also chill Rocks Glass glasses in the freezer on a cookie sheet or cake pan.

At serving: In a container with a lid, shake egg whites vigorously for about 15-20 seconds until foamy. Add the Buffalo Trace and juice mixture to the egg whites, along with a few cubes of ice and shake for 10 - 15 more seconds to combine and chill. Immediately pour the mixture into the chilled glasses and garnish each glass with a small basil leaf.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

