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Good whiskey for whiskey sour

This easy whiskey sour recipe is perfectly balanced and so easy to make! Garnish with an orange peel and a cocktail cherry. This is the cocktail that started it all. Here at A Couple Cooks, we’re cocktail obsessed. We have a myriad of cocktail recipes. But the first that got us hooked on great cocktails was this whiskey sour recipe! The whiskey sour is a perfectly sweet tart, balanced whiskey drink that actually dates back to the 1870’s. This recipe uses bourbon and maple syrup; and man, is it tasty! It’s become a family favorite recipe — you’ll see it often at our family parties. Here’s the recipe and how it came to be. Whiskey sour ingredients The whiskey sour (aka bourbon sour) is a classic cocktail that’s on the list of International Bartender Association’s IBA official cocktails. This means it has an official definition. Our version stays true to the original definition, with a few tweaks. The ingredients for making a whiskey sour recipe are simple! Here’s what you’ll need for this classic sour cocktail: Bourbon whiskey: as high quality as possible (you can use any whiskey, but we prefer the flavor of bourbon)Lemon juiceMaple syrup or simple syrupGarnish of orange peel and cocktail cherry Alex and I like to use maple syrup to sweeten our cocktails. It’s a natural sweetener and brings a nuanced flavor to a drink that simple syrup does not. In back to back taste tests, maple syrup always wins! Plus, we always have it on hand in our refrigerator. If you prefer the pure, straightforward taste of simple syrup, you can use that too. More variations: Make the whiskey sour with honey syrup and becomes a Cold Rush! Or make a whiskey sour with lime or an amaretto whiskey sour. How to make a whiskey sour Simply shake up the ingredients in a cocktail shaker with ice, and you’re good to go! The measurements in the recipe below: in both ounces and tablespoons to make it easy for family cooking. Just shake all the ingredients together in a cocktail shaker until cold. You can also cheat and just stir them together until the syrup has dissolved. Serve over lots of ice and enjoy! Try our clear ice if you want a stunning look. Whiskey sours are traditionally served with a slice of orange and a cocktail cherry. You can also add an egg white to get a frothy foam topping: that makes it a Boston Sour! Go to Whiskey Sour with Egg White for more. When you make this drink with bourbon, you can also call it a Bourbon Sour. Why make this whiskey sour recipe I wasn’t a whiskey sour fan until the drink was introduced to our family by Alex’s step-father, Joe. Joe is 1,000% passionate about this sweet tart drink. When he’s entertaining, he’ll always ask: “Want a whiskey sour?” So of course over the years, this drink has become the standard for festive family get-togethers. In honor of Joe’s 50th birthday, we created this an all natural whiskey sour recipe as an alternative to the store-bought mix he usually buys. This recipe uses maple syrup and fresh lemon juice, and truly makes for the very best whiskey sour recipe! Joe started serving it often, and it was a hit with cousins, brothers, sisters, aunts, and uncle alike. Now when our family gets together, you’ll see a big jug of maple syrup and a ton of lemons on the counter. Want to try out our family recipe? Whiskey sour mix Let’s say you’re looking for a whiskey sour mix, but you don’t want to get one of those store bought containers with lots of sugar. You can also use this recipe as a mix to make lots of drinks at once! Simply mix up a big batch of the maple and lemon juice. Here’s how to make a whiskey sour mix for 8 drinks: Mix 1 cup lemon juice plus ¼ cup pure maple syrup. Or, make this Homemade Sweet and Sour Mix. To make a single drink, measure out 3 ½ tablespoons of the mix with 4 tablespoons whiskey. It’s that simple! For more, go to Whiskey Sour Mix. Looking for more easy cocktail recipes? Outside of this whiskey sour recipe, here are a few of our favorite cocktail recipes: Classic Margarita The very best classic margarita: lime, tequila and Cointreau. Perfection! And here are 10+ more ways to make a margarita. Best Gin and Tonic Here are the keys to the very best gin and tonic, the most refreshing 2-ingredient cocktail! A few secrets take this crisp, botanical drink over the top.Tom Collins Cocktail This popular sweet sour cocktail is light and bubbly! Don’t forget the cherry.Prosecco Mimosa Here’s the best mimosa recipe! This one’s made with Italian Prosecco, orange juice, and a dash of Cointreau for the perfect bubbly tart flavor.Classic Old Fashioned The oldest cocktail there is! The classic method uses a sugar cube, bitters, and bourbon whiskey for a truly timeless drink. Or browse all our best bourbon cocktails. This whiskey sour recipe is... Vegetarian, gluten-free, dairy-free, naturally sweet, and refined sugar free. Print clock icon cutlery icon flag icon folder icon instagram icon pinterest icon facebook icon print icon squares icon heart icon This easy whiskey sour recipe is perfectly balanced and so easy to make! Garnish with an orange peel and a cocktail cherry. 2 ounces (4 tablespoons) bourbon whiskey* 1 ounce (2 tablespoons) fresh lemon juice ¾ ounce (1 ½ tablespoons) pure maple syrup (or simple syrup) Garnish: Orange peel and a cocktail cherry Ice, for serving Add the bourbon whiskey, lemon juice, and syrup to a cocktail shaker. Fill with a handful of ice and shake until very cold. Strain the drink into a lowball or Old Fashioned glass. Serve with ice, an orange peel and a cocktail cherry. *You can use any variety of whiskey, but we prefer it with the sweeter flavor of bourbon. Category: DrinksMethod: MixedCuisine: American Keywords: whiskey sour, whiskey sour recipe, how to make a whiskey sour, bourbon sour Looking for other drink recipes? And a few more popular drink recipes over here: Last updated: April 2020 06/20/2007 pretty stiff drink, not for the faint of heart. Used Makers for whiskey. Needs to be sweetened for true drinkability so include the cherries and consider a larger ratio of lemon juice to whiskey. 05/04/2011 Dude that is a whiskey drinkers whiskey sour. For those hardcore whiskey drinkers who are thinking along the lines of "a real whiskey drinker wouldn't add the mix ice etc". Fair enough. I like mine neat also but let's be honest: the ice and lemon tang really does go well on a hot afternoon! I gave this recipe a go with my rye whiskey fave Forty Creek. The 5 oz did seem high for a recipe. It's more than double of any others I surfed up. But you know what? It's superb. I think you'd want to cut 'er down to two or three for those that don't like the booze to take center stage. I'm gonna hang with this one on hot summer days. Cheers. 09/14/2007 I used some lime simple syrup I had leftover from another recipe. My husband who's a big whiskey drinker loved it. 03/03/2009 Been drinking sours for betterthan30 years...Great recipe 12/29/2008 Nice taste but very strong. Cut it with some Sprite and it was perfect! 11/08/2010 A nice strong drink. One of the better sours I've had. I decided to use Bushmills given the volume of alcohol vs. the mixers. It's great tasting and very smooth. PS. Ix-nay on the Martini Glass-ay. Go for the tumbler w/ ice. 10/11/2010 Yeow! These are strong. Mama likes. 08/01/2011 Sprite? Makers? Bushmills? Get real! A PROPER whiskey sour should be made real American bourbon. Maker's Mark is not a real bourbon because it is made with corn/wheat instead of the corn/barley/rye of a proper bourbon mash bill. Thus it lacks the rye "bite" that makes bourbon worth drinking. I call it whiskey with training wheels for those who have not learned to drink real whiskey. Bushmills and Gentleman Jack are not bourbons at all. Yes a whiskey sour is a strong drink, and those who are not up to it should drink something else rather than dilute it with (yech!) Sprite. I use Wild Turkey 101 or Wild Turkey Rye, and find this recipe perfect. 06/24/2010 Great recipe! This is my favorite drink. I like to use Gentleman Jack and like mine strong. This recipe as is was a little strong for my guests so I added another ounce of juice and a 1/2 ounce more of simple syrup & they loved it. 01/14/2008 Explosion of taste. I made it with Makers Mark and the lemon juice trumped the whiskey. If you like lemon juice you'll probably like this drink. 1 of 5 Classic Whiskey Sour mintconditionherfarm 2 of 5 Classic Whiskey Sour Kim 3 of 5 Classic Whiskey Sour Rome71 4 of 5 Classic Whiskey Sour Joseph R. Morales 5 of 5 Classic Whiskey Sour Joseph R. Morales A simple cocktail and now a new favorite! I'll try straight up next.CarolRockford, IL6/11/2021Was great really enjoyed them! typically like mine a little more tart, so I go with 1 fl oz lemon juice to 3/4 fl oz syrup. But equal parts sour-to-sweet is a solid place to start. And don't mind the naysayers: you can totally have your whiskey sour on the rocks, particularly if you're omitting the egg white that would make it a Boston sour (in which case the ice might hamper the foamy presentation, but that's really its only sin). It's a matter of preference -- just make sure you're using good ice to avoid off flavors. Pro tip: Upgrade by gently adding a float of 1/2 fl oz or so of red wine on top to make it a New York sour. Bliss.Whiskey Sours should never be served over Ice. It will only dilute the drinks profile. This drink has traditionally been served and should still be served. "UP". Otherwise from that note, the balance should be a fraction of a hairline just over or just under the balance spectrum ratio to ensure the notes of the Whiskey itself are still able to shine through to the drink palette. Not a bad recipe.Nathan BaldwinNew York City 5/11/2021Great classic cocktail. But, when I'm in a hurry, as a variation on the Forkey-Fingers method below, I take a shot of whiskey like a tequila shot and sub in the baking soda for the salt and the lime for the lemon. CHEFS KISS.MarvPortland, Maine4/21/2021OK, I'm not familiar with Whiskey sours, so maybe I'm way off but do y'all mean soda WATER and not BAKING soda? Either that or y'all are getting high off your own product. -p lmcmaeyMontreal, QC3/3/2021I tried baking soda AND bourbon (ok, I just used cheap whiskey) and boy was that a good decision. Will never make a whiskey sour without it again. Some other modifications I found necessary was substituting the shaker (not fancy enough) for a good strong spoon stirring. Jim Spoon FingersAnchorage, Alaska2/24/2021This is my "go-to" Friday night cocktail, but I use a good, herbal/floral honey in place of the simple syrup. I think I got that recipe here as well and it was called a "Gold Rush." The honey adds a little complexity to the flavors, without veering wildly from the flavor profile of the classic. MaryTwin Cities, Minnesota24/2021Tried out Mr. Forky-Fingers substitution of baking soda for whiskey. You know, it sounded crazy but just really perfected an already fantastic recipe. Tasted like a cool water hitting the back of your throat after running around with your pals on a hot summer day in the fields of the Piedmont in Georgia. I don't understand what some of the posts here mean: baking soda? Maple syrup? Please. Just use the ingredients listed in this recipe for a classic, awesome whiskey sour. Best recipe - evah!Beyond perfect!Steffee BowdenCary NC11/17/2020A fun twist on the baking soda variety I tried was using a lime wedge instead of an orange wedge and replacing the lemon juice with white vinegar. Serve in a paper mache volcano for a fun tropical surprise! Tried the baking soda variant that James Forkey-Fingers recommended. Not shabby. Please post your own recipes - my spouse and I would like to try your other tastydoodoo drinks.baking soda kweenOmaha8/22/2020Subbed in baking soda for whiskey, tasted like doodoo. Would try again! James Forky-FingersWisconsin7/25/2020I subbed maple syrup instead of simple syrup, made it taste like autumn-yimgmakesthingsATL5/12/2020 Copyright © 2021 Jamie Oliver | Photography by David Loftus Our editors independently research, test, and recommend the best products; you can learn more about our review process here. We may receive commissions on purchases made from our chosen links. "One of my favorite things about the classics is how infinitely they can be tailored to personal taste," says Eryn Reece, head bartender at Banzarbar in New York City. When it comes to the Whiskey Sour, there are a few ways you can make it your own: Egg white or no egg white? Cherry or no cherry? Up or on the rocks? And, most importantly, what type of whiskey? From spicy rye to rounded, vanilla-forward bourbon, the type of whiskey you choose will completely change the flavor profile of the classic cocktail. Looking to tailor your Whiskey Sour according to your whiskey tastes? Look no further than this expert-approved list of the best whiskey brands for Whiskey Sours to get right now. Region: Kentucky | ABV: 47% | Tasting Notes: Brown Sugar, Oak, Baking Spices Rich, spicy, with just a touch of grounding smoke, this crowd-pleasing bourbon stands up to the tangy lemon and sweet simple syrup in a Whiskey Sour. It makes itself known, leaving no doubt about the cocktail's base spirit. Reece likes how this bottling makes for a "rustic, traditional version" of the drink. Indeed, a Whiskey Sour made with Elijah Craig is best served casually—in a tumbler over a few chunks of ice or strained into whatever cocktail glass you have handy. This is a cozy, everyday type of Whiskey Sour—and, luckily, the price point on Elijah Craig makes that possible. Good to Know: "A Whiskey Sour is meant to be a little sour," says Sam Levy, owner of Fern Bar in Sebastopol, California. "They call it a Whiskey Sweet for a reason: lay off the simple syrup." Region: Kentucky | ABV: 40% | Tasting Notes: Honey, Pear, Spice "The best whiskeys for Sours, I believe, have the highest flavor profiles with vanilla, oak, and just enough heat," says Marc Branden Shelton, founder of LKSD Kitchen and Paper Pizza Co in Downey, California. "I typically use a sweeter, softer bourbon." The gentle, fruity flavors of Four Roses perfectly balance out the sharp acidity of lemon juice, making for a Whiskey Sour that's ideal for beginners or simply those who don't want too much heat or edge on their cocktail. A Four Roses Whiskey Sour is easy to drink on a hot summer day. Scale up the recipe and make a pitcherful for a party. Related: The Best Whiskeys Region: Japan | ABV: 40% | Tasting Notes: Smoke, Pear, Floral Nikka consistently makes some of the best spirits around and this new offering is no exception. This brightly flavorful Japanese sour was crafted for everyday drinking—meant to be sipped alone, on the rocks, or in a cocktail. The blended spirit beautifully balances vibrant fruit and floral flavors with hefty smoke. It has weight but won't overpower the other flavors in a Whiskey Sour. If you're a fan of Scotch Sours, give this one a try. A Nikka Days Whiskey Sour is complex and layered and keeps you coming back to discover more. Garnish with a really good quality Luxardo cherry and use the good ice. Region: Colorado | ABV: 44% | Tasting Notes: Oak, Orange Zest, Maple Colorado bourbon? You bet. The state is producing some top-quality bourbons these days, including Old Elk, a rich and smooth spirit that goes heavy on the malt. While it certainly isn't shy when it comes to proof, this bourbon doesn't come across hot in a Whiskey Sour. Instead, the extra boost of alcohol helps amplify the sweet, zesty flavors of the bourbon. "Its proof allows for the flavors of the grain to really shine in this cocktail," says Mel Maddox, the distillery's resident bartender. Try making this Whiskey Sour with an egg white for a creamy, frothy cocktail that could pass as dessert. Region: KY | ABV: 50% | Tasting Notes: Cacao, Orange Zest, Spice One of our top rye whiskeys, Rittenhouse lends its signature spice and heat to a Whiskey Sour. Levy and his bar manager Matt Katzin both like this bottling for its slightly higher proof. Because of that, Levy says, it can "stand up to mixing and the inevitability of being cut with water, citrus, and sugar." Essentially, that extra boost of alcohol means you'll still be able to taste Rittenhouse's spicy rye flavor once the drink is fully mixed. Drier than the bourbons on this list, those who eschew too much sweetness in their cocktails will love this Sour. Related: The Best Rye Whiskeys Region: MI | ABV: 35% | Tasting Notes: Cherry, Cinnamon, Oak Is the cocktail-soaked cherry your favorite part of a Whiskey Sour? Shake your next cocktail up with this cherry-flavored whiskey from the "Cherry Capital of the World," Traverse City, Michigan. Flavored with tart, locally grown Montmorency cherries, it retains its whiskey soul while still showing fruit-forward flavors. Because of this character, it doesn't get lost in a Whiskey Sour, still adding earthy whiskey notes while layering on extra notes of rich, cherry sweetness. For a true Traverse City Whiskey Sour, garnish with the brand's own cocktail cherries. Courtesy of Knappogue Castle Region: Ireland | ABV: 43% | Tasting Notes: Vanilla, Apples, Oak When Reece wants to create an elegant Whiskey Sour, she reaches for this Irish single malt (one of our favorite Irish whiskeys at the moment), which she describes as "nutty and full-bodied." Aged for 12 years in ex-bourbon barrels, it gains some of bourbon's signature notes of vanilla and toast, while still holding onto classic Irish whiskey flavors of orchard fruit and honey. It's a truly refined whiskey, so it deserves to be served up in a coupe when shaken into a Whiskey Sour. Skip the cherry; this whiskey's flavors are subtle and you'll want to put your full attention on how they play with the lemon juice and simple syrup. Region: Tennessee | ABV: 47% | Tasting Notes: Vanilla, Lemon Zest, Rock Candy Unsure of what kind of Whiskey Sour you really want? Start here. Upon sipping a Whiskey Sour made with Gentleman Jack you'll say, "Yes, that's that Whiskey Sour flavor I have been craving." It's a relaxed Whiskey Sour with no pretenses. The whiskey itself is soft and velvety, thanks to two rounds of charcoal filtering, so it makes for an extra-easy-drinking cocktail. Its flavors of lemon and crystalline sugar play beautifully with the actual lemon and sugar in the cocktail, while a touch of smoke shows through just underneath. This is the Whiskey Sour you'll get out at your neighborhood bar. Related: The Best Tennessee Whiskeys Region: Canada | ABV: 43% | Tasting Notes: Spice, Toast, Peach "People typically reach for an American bourbon for Whiskey Sours—who can blame them? It's a classic," says Evelyn Chick, founder of the Stay At Home Cocktail Club. But the self-described "homegrown Canadian" prefers to stick with her roots and opts for Lot 40 in her Whiskey Sour. "It's pot-stilled and has a fantastic range of notes from stone fruits to baking spices," she says. A top rye of ours as well, it has bold levels of spice that further brighten the cocktail's citrusy flavors. Chick likes to shake things up and add a few dashes of bitters (especially when making the Sour with egg white). "It can really change the structure of the cocktail to make for a more interesting sour," she says, and recommends Bittered Sling's Clingstone Peach. "It's really an incredible combination," she says. Read Next: The Best Gifts for Whiskey Lovers, According to Experts Why Trust Liquor.com? Justine Sterling is an experienced spirits writer and cocktail recipe developer. She has been writing about the wide world of drinking—from new spirits to cocktail trends to wines and beers—for over a decade.

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