



# SUNNY ORCHARD SOUR

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# Sunny Orchard Sour

2 oz (¼ cup) whisk(e)y, rum, tequila, vodka, gin

½ oz (1 tbsp) lemon juice

¾ oz (1.5 tbsp) grapefruit juice

¾ oz (1½ tbsp) Seasonal Fruit Syrup

1 egg white (or 2 tbsp aquafaba)

1 pinch salt

2 dashes angostura bitters or 1 small pinch ground allspice

- Add egg white or aquafaba to shaking tin
- Juice grapefruit into small glass, measure and add to shaking tin
- Juice lemon into small glass, measure and add to shaking tin
- Add syrup, bitters and alcohol to shaking tin
- Shake ingredients without ice for 60 seconds to activate egg white foam
  - Your shaking tins might separate a bit while shaking because of the gasses omitted from frothing the egg. Hold a towel around the seam to contain the leak
- Fill your shaking vessel with ice and shake hard for 7 seconds
- Strain into a chilled stemmed drinking glass
  - Strain through a fine mesh strainer to keep citrus pulp, possible egg shell pieces and small ice chips out of your cocktail
- Garnish with a piece of fruit and few drops of bitters, draw a line through them to create a design

## Alcohol-Free Sunny Orchard Sour

2 oz (¼ cup ) tea - cold or room temperature

¾ oz (1.5 tbsp) grapefruit juice

½ oz (1 tbsp) lemon juice

1 oz (2 tbsp) Seasonal Fruit Syrup

1 egg white or 2 tbsp aquafaba (optional)

1 pinch salt

1 small pinch allspice

# Seasonal Fruit Syrup

½ cup berries or peach or mango

½ cup sugar or honey

½ cup room temperature or cold water

3 Pinches of salt

- Cut large berries in half or mango or peach into cubes, add to mason jar
  - Set some fruit aside for garnish
- Muddle fruit
  - To break down fibers and release sugars and juices
- Add sugar, water, and salt
- Attach lid and shake to dissolve sugars into water
  - Approximately 30 seconds
- Strain solids from liquid, discard solids
- Store in refrigerator for up to 10 days

Additional syrup options/information:

- Add 2 tbsp alcohol to stabilize syrup which will extend its shelf life to 1-2 months
- Freeze syrup in ice cube trays, store in labeled zip lock bags
  - Defrost/melt before making cocktail
  - Add 1 cube with 2 regular ice cubes to a glass and pour in some whiskey, tequila, or rum to sip on. As the ice and syrup ice melt, your sipping alcohol will take on the flavors.
  - Add a cube or two of syrup to a cup of hot tea or coffee