

# ginger *whiskey sour*

Homemade ginger syrup adds an invigorating, spicy flavor—and a touch of sweetness—to this otherwise classic whiskey sour.

## SUMMER SPICE

Yields 1 cocktail

### INGREDIENTS

- 2 oz. bourbon
- 1 cucumber
- Juice of 1 lime
- Cut ginger, to taste

### FOR THE SYRUP

- 1/2 cup granulated sugar
- 1/2 cup water
- 3-inch piece fresh ginger, peeled and thinly sliced

### INSTRUCTIONS

In a small saucepan over medium heat, combine sugar, water, and ginger. Bring to a boil, stirring to dissolve sugar. Boil for six minutes, then remove from heat and let cool to room temperature. Strain, using a small spatula to squeeze and press against ginger solids. Discard ginger. Dice 1/4 cucumber and muddle with lime juice in the bottom of your shaker. Add ice to your cocktail shaker, along with bourbon and ginger syrup. Shake until well chilled. Rim a glass with cut ginger. Strain mixture into glass and garnish with a slice of cucumber.

