

A Sour for Springtime

This month I decided to make something that is refreshing and light, with roots in a classic. One of my favorite cocktails is a classic Whiskey Sour, which calls for bourbon, lime juice, lemon juice, simple syrup, and an egg white. While nowadays many bars don't include the egg white, I insist that you try one with egg white at least once in your lifetime: you won't regret it!

I chose to use Cardamaro as the base of this Whiskey Sour variation. I wanted to make something light that wouldn't go to your head, and I wanted to choose a spirit that would compliment the citrus notes of the sour to create a 'springtime' flavor. Cardamaro is not quite an amaro, it's a marriage of an amaro and a fortified wine. This makes it a unique tasting spirit that should be properly stored in a refrigerator once opened. It is bitter, sweet, and brings its own brightness of lemon and orange to the table. I like to sip on Cardamaro after a big meal, I also like to utilize it in Manhattan variations.

I call this a Springtime Sour for us to welcome in the warming temperatures and melting snow.

Springtime Sour

2 ounces Cardamaro

$\frac{3}{4}$ ounce simple syrup

$\frac{1}{2}$ ounce lemon juice

$\frac{1}{2}$ ounce lime juice

1 egg white

Add all ingredients to a shaker and dry shake (shake without ice) for about one minute. Add ice and shake for about another two minutes. (Tip: Add one cube to your shaker for the initial shake to act as a timer. Once you can't hear that cube anymore, you can add more ice.)

Strain up into a coupe.

This cocktail is bright, tart, and chewy with a hint of orange from the Cardamaro. It's a great drink to make yourself for dessert and an easy way to impress a guest! Cheers to springtime, amaro, and dessert!