

PISCO SOUR

- 2 oz pisco
- ¾ oz lemon juice (lime works too, or a combination of both)
- ¾ oz simple syrup
- ½ oz egg white (about ½ an egg white)
- 5-6 drops Angostura bitters - for garnish

Combine all ingredients except the bitters in a shaker. Fill with ice and shake as hard as you possibly can for 8-10 seconds. Strain into a chilled coupe or stemmed cocktail glass. Let sit for 5-6 seconds so the egg white can set a bit. Then lightly dash the bitters on top, as ornately or haphazardly as you desire.

For maximum egg white foam, after shaking strain the cocktail off the ice (into the other half of the shaker if you're using a 2-piece shaker) toss the ice out into the sink, return the cocktail to the shaker and shake hard again with no ice. This is called a reverse dry shake.

