

Smoked Whiskey Sour

Yield: 1 cocktail

Ingredients

Simple Syrup

½ cup smoked honey

¼ cup warm water

Whiskey Sour

¾ oz smoked simple syrup

1 ½ oz whiskey

¾ oz fresh lemon juice

Shake with ice and strain

Directions

Mix smoked honey with warm water to create simple smoked honey syrup. This can be stored in the refrigerator for 14 days.