



POPPY'S WHISKEY SOURS

The drink even people who don't like whiskey will love. The frozen ones require minimal effort, for maximum effect — mix, pour, and get really, really drunk. Just ask Naomi. For a slightly less dramatic result, use frozen whiskey sour version two. [Makes 1]

BASIC WHISKEY SOUR

50 ml (1½ fl oz) whiskey
(we prefer a bourbon
such as Maker's Mark)
50 ml (1½ fl oz) lemon juice
15 ml (½ fl oz) Simple syrup
(see page 88)
15 ml (½ fl oz) egg white
1 dash of Angostura bitters
(see glossary)
ice cubes
1 morello cherry, to garnish
1 lemon slice, to garnish

To make a basic whiskey sour, put the whiskey, lemon juice, syrup, egg white and bitters in a cocktail shaker and 'dry shake' (see note on page 57) without any ice. Add ice cubes and shake again. Strain into an ice-filled tumbler or rocks glass. Serve garnished with a morello cherry and lemon slice.

To make the frozen whiskey sours, put all the ingredients in a cocktail shaker. Give them a good shake, then pour into any sort of tumbler. Serve garnished with a maraschino cherry and orange slice.

FROZEN WHISKEY SOUR #1

185 ml (6 fl oz¾ cup)
frozen lemonade
185 ml (6 fl oz¾ cup) frozen
orange juice
185 ml (6 fl oz¾ cup) water
185 ml (6 fl oz¾ cup) whiskey

FROZEN WHISKEY SOUR #2

185 ml (6 fl oz¾ cup)
frozen lemonade
90 ml (3 fl oz) frozen orange juice
250 ml (9 fl oz/1 cup) water
125–185 ml (4–6 fl oz/½–¾ cup)
whiskey

GARNISH

1 maraschino cherry
1 orange slice

