

Apple Cider Whiskey Sour

Yield: 8–10 servings (about 1½ quarts total)

Prep Time: 10 minutes

Hold Time: Up to 24 hours refrigerated

Ingredients

- 2 cups bourbon or rye whiskey
- 1½ cups fresh apple cider (unfiltered preferred)
- ¾ cup fresh lemon juice (about 4–5 lemons)
- ½ cup pure maple syrup (or ⅓ cup if using a darker, stronger syrup)
- 4–5 dashes Angostura bitters (optional)
- Optional foam (if shaking per serving):
 - Pasteurized egg white or aquafaba — ½ oz per serving if using individually

Garnishes (for service):

- Thin apple slices
- Cinnamon sticks
- Fresh grated nutmeg
- Lemon wheels or star anise pods (optional, for a decorative bowl or pitcher)

Method

1. Mix the batch:

In a large pitcher or sealable container, combine whiskey, apple cider, lemon juice, maple syrup, and bitters. Stir well or shake gently to mix.

2. Chill:

Refrigerate for at least 2 hours, or up to 24 hours before serving.

(This allows the flavors to meld and the lemon to soften slightly.)

3. To Serve (Option A – Shaken):

Pour about 4 oz of the mixture into a cocktail shaker with ice. Shake and strain into a rocks glass over fresh ice.

(Optional: Add egg white or aquafaba before shaking for a foamy texture.)

—OR—

Option B – Pitcher Style:

Serve straight from the chilled pitcher into ice-filled glasses. Stir gently before each pour.

4. Garnish:

Add a cinnamon stick, apple slice, or light sprinkle of nutmeg before serving.

Serving Suggestions

- Serve in rocks or stemless wine glasses with a single large ice cube for visual appeal.
- For an elegant touch, rim glasses with cinnamon sugar before pouring.
- Keep the pitcher over ice or in the fridge to maintain freshness throughout