

# Pisco Sour



## Ingredients

- 1 egg white
- 2 1/2 ounces Pisco Capel (see note)
- 1/2 ounce simple syrup
- 3/4 ounce fresh lemon juice
- Angostura Bitters (see note)

Makes 4 servings

## Description

The Pisco sour cocktail, invented in Peru around 1900, uses a pisco (Peruvian grape brandy) that has a bit of bite to it--that is, nothing too smooth--to create the balance in this creamy, frothy, limey drink.

## Preparation

1. In cocktail shaker filled with ice, combine egg white, Pisco, simple syrup, and lemon juice. Cover, shake vigorously for 15 seconds, and strain into six-ounce cocktail glass. Top with a few drops of bitters.

**Note** · In this recipe, any Pisco will do, but be aware that Chilean and Peruvian Piscos are not interchangeable. Chilean Pisco is sweeter and has a slightly lower proof. So if you use the Peruvian stuff, adjust the amount of lemon juice and simple syrup accordingly. Both kinds are available at many good liquor stores.