



Blackberry Spiced Whiskey Sour

Makes: 1 cocktail

Prep Time: 5 minutes Cook Time: 3 minutes

Total Time: 8 minutes plus syrup cooling time

Spiced Syrup:

1/3 cup pure maple syrup

2 star anise

1/2 cinnamon stick

1 (2 1/2-inch) strip orange zest

Cocktail:

1/4 cup fresh blackberries, plus more for garnish

1 ounce (2 tbsp) fresh lemon juice

2 ounces (1/4 cup) whiskey

1-2 ounces (2-4 tbsp) Spiced Syrup

Dash of orange bitters

1 egg white (optional)

Rosemary sprigs, for garnish

Star anise, for garnish

Spiced Syrup:

In a medium saucepan, combine 1/2 cup of water, the maple syrup, star anise, cinnamon stick, and orange zest. Bring to a boil over high heat.

Cook until reduced slightly and very fragrant, about 3 minutes. remove the pan from the heat and strain the syrup into a lidded container. Discard the solids and let the syrup cool completely before using. Store refrigerated in an airtight container for up to 2 weeks.

Cocktail:

In a cocktail shaker or glass jar with a lid, muddle together the blackberries and lemon juice. Add the whiskey, spiced syrup, bitters, and egg white (if using). Shake for 30 seconds. Add ice and shake well, 15 to 30 seconds more.

Strain into a rocks glass filled with ice. If desired, lightly burn the rosemary by briefly lighting it on fire for a smoky effect. Garnish the drink with the burnt rosemary, fresh blackberries, and star anise.