
DRY LAND DISTILLERS ROSEMARY MAPLE SOUR

INGREDIENTS:

2 oz Dry Land Distillers Antero Wheat Whiskey

3/4 oz Fresh Lemon Juice

3/4 oz Rosemary Infused Maple Syrup (See Recipe on Back)

1/2 oz Aquafaba or One Egg White (Approx. 3/4 oz)

A Few Fresh Rosemary Leaves (For Garnish)

INSTRUCTIONS:

1. Have a small rocks glass set aside for your cocktail.
2. Add all the ingredients (except the fresh rosemary) into a cocktail shaker. Add a scoop of ice and shake aggressively for at least 15 seconds. (You're trying to create a good amount of foam to add texture and lightness to your drink.)
3. Double strain into your small rocks glass.
4. Garnish with fresh rosemary leaves floated on the top.

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DRY LAND DISTILLERS ROSEMARY MAPLE SYRUP

INGREDIENTS

3/4 oz (by weight) Fresh Rosemary (Leaves Removed from Stem)

12 oz Real Maple Syrup

12 oz Water

1. Strip the leaves from the rosemary and discard the stems. Add the rosemary leaves, water, and maple syrup to a small saucepan.
2. Heat over medium heat just to a simmer. Reduce heat and simmer, uncovered, for 30 - 45 minutes.
3. Remove from heat and strain into a jar.
4. Syrup will keep for up to 15 days refrigerated, or can be frozen for up to 3 months.

RECIPE NOTES: We freeze this syrup in ice cube trays and use cubes as needed.