

Luxardo Sour

Bartender: Adam Fortuna

Bar/Company: Artusi

Location: Seattle, WA

Season: N/A

Ingredients: 1.25 oz Luxardo Amaretto di Saschira
1 oz Rye Whiskey
1 oz Lemon Juice
.75 oz Angostura Bitters
1 Egg White

Garnish: Lemon Twist

Glassware: Old Fashioned Glass

Preparation: Dry shake all ingredients for 20-30 seconds. Then shake with ice. Double strain over fresh ice in an old fashioned glass. Garnish with wide lemon swath.

Notes:

Legal: