

MUSEUM OF FINE ARTS ST. PETE

Maple New York Sour Recipe

The March Cocktails & Collections signature cocktail is the **Maple New York Sour**. Make the drink ahead of time to enjoy during the event. The mocktail version is also included below. Cheers!

Maple New York Sour

Prep Time: 5 mins Cocktail Method: Shaken

Ingredients

2 ounces (1/4 cup) rye whiskey or bourbon
1 ounce (2 tablespoons) fresh lemon juice
2 to 4 teaspoons maple syrup, to taste (can substitute simple syrup)
1/2 ounce (1 tablespoon) fruity red wine*

Instructions

- 1) Fill a cocktail shaker or mason jar about two-thirds full with ice.
- 2) Pour in the whiskey, lemon juice and maple syrup. Securely fasten the lid and shake for about 30 seconds.
- 3) Pour fresh ice into your cocktail glass.
- 4) Strain the cold whiskey sour mixture into the glass.
- 5) Slowly pour the wine over the back of a spoon held just above the drink's surface, so it has a nice layered effect.

Notes

*Wine notes: Look for wine descriptions that suggest notes of cherry/plum/berries, etc.

New York Sour Mocktail

Ingredients

1 tsp assam (black) tea leaves
Few drops of vanilla extract
5 tsp lemon juice
3 tsp maple syrup
1 tbsp egg white
Ice
2 tsp pomegranate juice

Instructions

- 1) Pour 10 tbsp boiling water over the tea leaves, stir, then strain straight away. You want a strong, but not stewed tea. Mix in the vanilla extract and leave to cool.
- 2) Pour the lemon juice, maple syrup and approx. 3 ½ tsp of the tea into a cocktail shaker.
- 3) Stir the egg white with a fork to loosen it, then add 1 tbsp to the shaker.
- 4) Shake well until the mixture is frothy.
- 5) Add a good handful of ice and shake again.
- 6) Double strain into a glass filled with ice.
- 7) Top off the pomegranate juice with water to make 4 tsp, then slowly pour into the glass. Let it settle for a moment – the juice will float just underneath the egg white foam.