

Scotch Sour

(from Brian Brown)

Tips for making scotch cocktails: use a blended scotch, which has a gentler flavor that works with more ingredients, and isn't overwhelmingly peaty. Suggestions: Johnny Walker Black, Famous Grouse, Monkey Shoulder, Dewar's (although I don't recommend Dewar's for the Rob Roy).

Ingredients

Prior to the invention of scotch, the drink of choice in Scotland was cognac--so feel free to substitute some if you have it.

- 1.5 ounces Scotch whisky (blended)
- 3/4 ounce lemon juice (fresh)
- Optional: 1 tsp sugar
- Optional: splash of club soda
- lemon peel



Instructions

1. Shake Scotch whisky and lemon juice with ice in a cocktail shaker. (With optional sugar.)
2. Strain over fresh ice in a tumbler or old-fashioned glass. (Optional: add a splash of club soda.)
3. Garnish: lemon peel.