Forest Gin Sour

Ingredients

3 oz. Gin

2 oz. Lemon Juice

1 oz. Honey

2 Dashes Angostura Bitters

3 Thyme Sprig

1 Egg White

Instructions

Step 1 – Drop a few thyme leaves into a cocktail shaker, then pour in the rest of the ingredients. Vigorously dry shake (NO ice) until the mixture is foamy, about 30 seconds.

Step 2 – Add some ice into the cocktail shaker and shake again until chilled.

Step 3 – Strain the mixture into a coupe glass and garnish with a thyme sprig.

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