

*A cocktail to complement the cooler weather!*

## **Whiskey Thyme Sour**

### **Ingredients**

2 part fresh squeezed orange juice

1 part lemon juice

2 part whiskey

1 part **Thyme simple syrup\***

### **Directions**

Fill a cocktail shaker with ice. Pour all ingredients into the shaker. Mix well and garnish with a slice of orange and thyme.

#### **\*Thyme simple syrup**

1 cup sugar, 1 cup water, 4 thyme sprigs

Stir the water and sugar together in a non reactive pan over low heat until the sugar dissolves. Rub the thyme leaves between your hands as you drop them into the water/sugar mixture. Remove from heat and let steep for 15 minutes. Strain through a fine sieve to remove the thyme leaves.