



TWO JEWS MAKING FOOD, EPISODE 31

PISCO SOUR

INGREDIENTS

- 2 oz. Pisco
- 1 oz. Simple Syrup or Agave
- 1 oz. Juice of a fresh lime
- 1 oz. Aquafaba (chickpea water – drained from a can of chickpeas!)
- 3 drops Angostura Bitters For garnish
- Ice cubes - enough to fill the shaker

INSTRUCTIONS

- Measure out your ingredients.
- Place ingredients in a shaker with your ice and shake vigorously.
- Alternatively, If you do not have a shaker, use a blender and blend with ice (note the consistency will change with the blended ice).
- Serve in your martini/old-fashioned glass and garnish with 3 drops of Angostura bitters and enjoy!