

*Cocktails & Cheese*

*Recipe & Cheese by Marieke Penterman – Marieke Gouda*

*Classic Gin Sour & Marieke 9 – 12 Month Aged Gouda*

The Gin Sour is a classic mixed drink consisting of gin, lemon juice, and simple syrup. The "sour" in the name is a reference to the lemon juice, but the simple syrup in this recipe balances out the flavor nicely to ensure that it still has the ideal amount of sweetness. Sours are a family of cocktails that contain liquor, lemon or lime juice, and a sweetener. Gin Sours often include an egg white, which is used in sour cocktails to produce a thicker, frothier drink. A gin version of the classic sour, where lemon juice adds acidity and egg whites add froth to the cocktail, making it perfect for serving with both a mild Double Crème and Aged Gouda. The caramelized notes in gouda, in particular, contrast nicely with the acidity and floral taste of the gin.

Makes 1 Cocktail    Prep Time 5 Min    Total Time 5 Min

Ingredients

2 ounces gin  
¾ ounce fresh lemon juice  
¾ ounce simple syrup  
½ ounce egg white  
Maraschino cherry, for garnish  
Lemon slice, for garnish

Steps

Combine the first 4 ingredients in a cocktail shaker without ice cubes and shake well for at least 15 seconds. This technique is known as a "dry shake" and allows the egg white to mix better with the other ingredients, and helps create a frothier consistency for your finished cocktail.  
Add ice cubes to the cocktail shaker and shake well again, this time until chilled.  
Strain into an ice-filled cocktail glass, rocks glass, or coupe glass.  
Garnish with a maraschino cherry and a slice of lemon. For an even more elegant look, try making a spiral lemon twist.