

## Chai Whiskey Sour

### Ingredients:

#### Chai Simple Syrup

- 2 cups of sugar
- 1½ cups of water
- 6 bags of chai tea
- 2 star anise
- 1 cinnamon stick

#### Whiskey Sour

- 2 oz bullet rye or your whiskey of choice
- ½ oz apple cider
- 1 oz lemon juice
- 1 oz simple syrup
- 1 egg white
- 2 dashes Angostura bitters and additional for garnish
- Apple slices for garnish

### Method:

#### Chai Simple Syrup

Place all ingredients in a sous vide bag and sous vide for 1½ hours at 165 degrees Fahrenheit. Let sit overnight and then drain.

#### Whiskey Sour

Place all ingredients in shaker. Shake vigorously for about 45 seconds, then add ice and give another strong shake until cold. Double strain into glass then garnish with apple slices and additional bitters.