

Tennessee Whiskey Sour

Makes 4 drinks

This recipe is from Black Food which is a collection of recipes related to the black experience in the U.S. According to the book, Jack Daniels was taught how to filter whiskey through charcoal using the Lincoln County method by Nathan Green aka "Uncle Nearest". This recipe uses either Uncle Nearest, Jack Daniels or CostCo Tennessee Whiskey. The Uncle Nearest distillery is owned by a black woman, Fawn Weaver. For a virgin drink, omit the whiskey.



Ingredients

- 2 oranges
- 1 cup water
- 1 cup sugar
- 2 lemons
- 2 oz. whiskey
- 1 maraschino cherry
- 1 cup ice

Equipment

- Cocktail shaker
- Zester
- Toothpicks



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☑	Description	Time (min)
	Remove zest from 2 oranges	2
	In a saucepan, combine orange zest, 1 cup water, and 1 cup sugar	1
	Bring liquid to a boil while stirring to dissolve the sugar and then simmer to reduce the volume by half	7
	Cut two slices from the middle of each orange for four garnish slices	2
	Squeeze juice from remaining orange pieces and strain out seeds. Supplement with orange juice to make 8 oz.	2
	Squeeze juice from two lemons. Supplement with RealLemon to make 6 oz.	2
	In a blender, combine 8 oz. whiskey, 8 oz. orange juice, 6 oz. lemon juice, 2 oz. orange syrup, and a cup of ice.	3
	Pour into a glass over ice cubes. Garnish with a slice of orange, a maraschino cherry, and a toothpick	2
	Total	