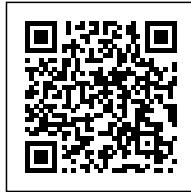




# GHOSTWOOD GINGER WHISKEY SOUR





A not so sweet take on the classic cocktail. Plenty of citrus to lighten up the drink with a touch of heat from the fresh ginger. Perfect for a hot day!

## INGREDIENTS

- 2oz of Ghostwood
- 3/4 oz of freshly squeezed lemon
- Freshly grated ginger (to taste)
- (Optional) Lemon Garnish
- (Optional) 1/2 Oz Simple Syrup

## DIRECTIONS

1. Add ice, Ghostwood, lemon juice, and freshly grated ginger to shaker tin.
2. (Add the simple syrup if using) Shake for 10 seconds.
3. Double strain into glass with fresh ice and a couple of lemon slices.
4. Top of with lemon wheel.
5. **Quick tip:** Simple syrup is easy to make at home. It calls for equal parts sugar and hot water, stir until dissolved, then let cool.

Enjoy!