

Pucker Up!

Since the first sour martini was poured and served with a sliced apple floating on top like an island in a green sea, the Sour Apple Martini was a hit. The rest they say...is history....or is it?

Today there are a variety of sour liqueurs in the marketplace that feature such flavours as apple, tangerine, watermelon, raspberry and others with more on the way. These products pack some punch and each has a different flavour profile. Therefore, no two sour apple liqueurs are alike! Try all of the brands to find one that fits your palate or even better, fits the drink you are making.

While these liqueurs are very easy to mix with, do not be misled by the sour title when thinking of new combinations. Many are not all that sour; they just have a very powerful flavour bite. For most you will not be puckering your lips with the first sip.

For the novice, I would try changing your cosmopolitan recipe by exchanging the triple sec for a sour flavour. This provides a great twist on a very popular drink. Then, try the same recipe but with white cranberry juice instead of the usual red for yet another series of great taste sensations.

Sour Liqueurs are not limited to mixing with just vodka. Many popular rum based drinks can be twisted to utilize a variety of the sour flavours available. I have attached a few of my favorite recipes for you to try. I can't say it enough, all products in all categories taste different and sour liqueurs are no different. Try a few, because they will all mix differently. Have fun and don't be a sour grape.....make one instead!

Jolly Rancher

1 oz. Vodka
½ oz. Sourz Watermelon
¼ oz. Blue Curacao
3 oz. Cranberry juice

Sour Raspberry Cosmo

1 oz. Vodka
½ oz. Raspberry Sour Puss
3 oz. Cranberry juice (red)
Shake with a lime wedge in the shaker

Moroccan Beach

1oz. Malibu
½ oz. Sour Puss Tangerine
3 oz. Pineapple juice
Garnish with an orange wheel
Serve in a tall glass on ice or blend.