

MAD MARCH SOUR

This harmonious blend of Mad March Hare Poitín, fresh lemon juice, simple syrup, and egg white is shaken to silky perfection and adorned with a dash of bitters for a delightful finishing touch.



Ingredients:

- 2 oz Mad March Hare Poitín
- $\frac{3}{4}$ oz fresh lemon juice
- $\frac{1}{2}$ oz simple syrup
- 1 egg white
- Bitters (Angostura or Mad March Hare)

Instructions:

- In a cocktail shaker, combine Mad March Hare Poitín, fresh lemon juice, simple syrup and egg white.
- Dry shake (without ice) vigorously for about 15 seconds to emulsify the egg white.
- Add ice to the shaker and shake again for another 15-20 seconds to chill the mixture.
- Strain the cocktail into a chilled coupe glass.
- Optional: Add a few dashes of bitters on top of the foam for a decorative touch.