

# BevMo!

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# THIRSTY TIMES

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COCKTAILS. WINE. BEER. PARTY IDEAS.

## Hauschka Sour

January 28, 2014

*by Kris Mulkey*



Everyone has Super Bowl fever, especially all our customers up in Seattle. Describing them as excited is a huge understatement. The city is on fire! We saw this recipe in the [Seattle Times](#) so

we thought we'd give it a try. We had to make a slight adjustment to the original recipe because we don't carry the sage liqueur. The drink was refreshing, slightly sweet and tart, with a nice foamy top. We're pretty sure Steven Hauschka (the Seahawks kicker) whom this drink is named after would get a big kick out of it. We'll see if Joe Montana's Aviation Gin brings him any luck.  
Good luck Seahawks!!

### **Hauschka Sour**

*adapted from a recipe by Jeshua Madden of the Gerald*

#### Ingredients:

1 1/2 ounces [Aviation Gin](#)  
3/4 ounce fresh squeezed lime (1 lime)  
3/4 ounce [Apple Pucker](#) sour apple liqueur  
1/4 ounce simple syrup  
1 egg white  
garnish with sage leaf  
optional: 1/2 oz sage liqueur

Add all ingredients into a mixing glass and shake hard for ten seconds. Add ice and shake for another ten seconds. Double strain into a coupe glass.