

BOURBON BREAKING BOLDLY BARRIERS



Shine Your Light!

SCAN TO BUY





TROUBLEMAKER SOUR



2 oz. **GOOD TROUBLE BOURBON**
3/4 oz. Fresh Lemon Juice
1/2 oz. Simple Syrup
1 Egg White
Angostura Bitters (for garnish)

Method of Preparation:

- Combine Good Trouble Bourbon, lemon juice, simple syrup, and egg white in a shaker without ice.
- Dry shake for about 10 seconds to emulsify the egg white.
- Add ice to the shaker and shake vigorously for another 10-15 seconds.
- Strain into a chilled glass.
- Garnish with a few drops of Angostura bitters on the foam.



Good Trouble 46%Alc./Vol.
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Enjoy Good Trouble Responsibly.

SHINE YOUR LIGHT.