

Pisco Sour Vegetarian Gluten Free Dairy Free Low Fod Map SERVINGS Dairy Free Low Fod Map CALORIES D A5 min. SIDE DISH

Ingredients

1 serving angostura bitters (see note, below)
1 egg whites
0.8 ounce juice of lemon fresh
0.5 ounce simple syrup glaze

Equipment

Directions

In cocktail shaker filled with ice, combine egg white, Pisco, simple syrup, and lemon juice.
Cover, shake vigorously for 15 seconds, and strain into six-ounce cocktail glass. Top with a
few drops of bitters.
·In this recipe, any Chilean Pisco will do, but be aware that Chilean and Peruvian Piscos are not
interchangeable. Chilean Pisco is sweeter and has a slightly lower proof. So if you use the
Peruvian stuff, adjust the amount of lemon juice and simple syrup accordingly. Both kinds are
available at many good liquor stores. Chilean Amargo bitters are virtually impossible to buy in
the U.S., but easy-to-find Angostura Bitters make an acceptable substitute. Yet since, as Ryan
McGrale says, they are "sharper and spicier, go a little lighter on the bitters if you're using
Angostura."

Nutrition Facts



Properties

Glycemic Index:O, Glycemic Load:O, Inflammation Score:-1, Nutrition Score:1.834347838212%

Flavonoids

Eriodictyol: 1.04mg, Eriodictyol: 1.04mg, Eriodictyol: 1.04mg, Eriodictyol: 1.04mg Hesperetin: 3.08mg, Hesperetin: 3.08mg, Hesperetin: 3.08mg, Naringenin: 0.29mg, Naringenin: 0.29mg, Naringenin: 0.29mg, Naringenin: 0.08mg, Quercetin: 0.08mg,

Nutrients (% of daily need)

Calories: 63.17kcal (3.16%), Fat: O.1g (0.16%), Saturated Fat: O.01g (0.05%), Carbohydrates: 12.51g (4.17%), Net Carbohydrates: 12.45g (4.53%), Sugar: 11.25g (12.51%), Cholesterol: Omg (0%), Sodium: 58.23mg (2.53%), Alcohol: 0.45g (100%), Alcohol %: 0.86% (100%), Protein: 3.34g (6.69%), Vitamin C: 8.23mg (9.97%), Selenium: 6.12µg (8.74%), Vitamin B2: 0.14mg (8.43%), Iron: 0.55mg (3.06%), Potassium: 79.73mg (2.28%), Vitamin B1: 0.02mg (1.65%), Magnesium: 5.99mg (1.5%), Folate: 5.45µg (1.36%)