



eKNOWLEDGE FOR RESTAURANT PROFESSIONALS

## Spirits Recipe

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### **Barmarche Honey Sour**

*Original recipe by Clark Clark of  
Barmarche, New York City*

1½ oz honey

1½ oz Belvedere Vodka

Dash bitters

1 oz lemon juice

¼ oz B&B Cognac

½ egg white

Orange wheel and cherry for garnish

Stir together the vodka and honey. Stir in the bitters, lemon juice, cognac, and egg white. Add crushed ice and shake. Strain into rocks glass, straight up or over ice. Garnish with a skewer of orange wheel and cherry.