# **RUM SOUR RECIPE**



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#### **Rum Sour Recipe Absolut Drinks**

1 Parts Aged Rum of Cuban Type; 1 Part Lemon Juice; Part Simple Syrup; Part Egg White; 1 Whole Cherry; 1 Slice Lemon; How to mix. Fill a shaker with ice cubes. Add all ingredients. Shake and strain into a rocks glass filled with ice cubes. Garnish with a cherry and lemon.

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#### **Rum Sour recipe**

Combine the rum, lemon juice, and sugar in a shaker half-filled with ice cubes. Shake well, and strain into a sour glass. Garnish with an orange slice and a maraschino cherry. Shake well, and strain into a sour glass.

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Combine the rum, lemon juice, and sugar in a shaker half-filled with ice cubes. Shake well, and strain into a sour glass. Garnish with an orange slice and a maraschino cherry.

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