

Cocktails for the weekend – three recipes to try

This tempting selection makes for a tasty start – or finish – to any meal.

As well as delicious cuisine, which is a fusion of Iberian/Spanish cuisine and Asian, [Jack O' Bryans](#) restaurant in Dunfermline is also known for its cocktails, lovingly prepared on the premises.

Here are three recipes provided by their bar staff to try at home – the autumnal Cherry Old Fashioned, a deliciously warming cocktail that puts a cherry twist on a classic old Fashioned; a visually stunning Rum Sour, made the traditional way with egg white, which makes the drink richer and dessert like, and a refreshing Cucumber Cooler, combining flavours of gin, white wine and elderflower.



Cherry Old Fashioned

- **Cherry Old Fashioned**

- 3 x brown sugar cubes
- 2 x cherry bitters
- 60ml Monkey Shoulder whisky
- 25ml cherry liqueur
- 2 x ice balls
- Cherry garnish
- How to make:
- Put 3 brown sugar cubes in a tall glass with cherry bitters, crush all together until sugar is smooth, add in your whisky and cherry liqueur, fill glass with ice and stir for 10 seconds Strain into a small glass and add your garnish and ice balls



Rum sour

- Rum Sour

- The sour is a mixed drink containing a base liquor, lemon or lime juice, and a sweetener (often a simple syrup or orgeat syrup) – made with egg white, although some sours can be made without it. Including the egg white makes the drink richer and dessert-like. The history of this cocktail can be traced back to the British Navy. In the early 1600s, sailors often kept rum purchased in the Caribbean aboard, which they combined with lime to prevent scurvy and to mask the often offensive flavours of the rum which was often distilled without proper regulation or sanitation.
- Ingredients:
 - 50ml Diplomatico Rum
 - 1 x egg white
 - 10ml Sugar syrup
 - 10ml Lime Juice
 - 1 x dehydrated Orange
- How to make:
 - Separate 1 egg white into shaker and dry shake, add in the rum, sugar and lime juice, add ice and shake until all ingredients have combined. Strain into a small glass, add a few cubes of ice and finish with your dehydrated orange



Cucumber cooler

- Cucumber cooler

- Ingredients:
- 3 x cucumber slices
- 10ml lime
- 60ml white wine
- 25ml elderflower liquor
- 30ml Hendricks
- Top up lemonade
- How it's made:
- Crush cucumber and gin in a shaker, add lime juice, white wine and Elderflower liquor, shake until all ingredients have blended together and strain into a wine glass with ice. Add fresh cucumber and thyme as garnish.