

PB&J

all the way

A classic sidecar calls for Cognac, orange liqueur, and lemon juice, but this PB&J-inspired rendition subs in peanut butter whiskey and adds raspberry liqueur. Top it off with sparkling water for an effervescent cocktail with a hint of nostalgia.

BY NATALIE MECHEM

Sparkling PB&J Sidecars

HANDS-ON 5 MIN TOTAL 5 MIN
MAKES 2 SUBMITTED BY JULIANA HALE
NEW RECIPE GO ONLINE
TO RATE & REVIEW

- Superfine sugar**
- 1 lemon wedge**
- Ice**
- 3 oz. peanut butter whiskey**
(such as Skrewball)
- 1½ oz. lemon juice**
- 1½ oz. orange liqueur**
(such as Cointreau)
- 1 oz. raspberry liqueur**
(such as Chambord)
- 3 oz. sparkling water**
- Fresh raspberries, for garnish**

1. Spread sugar on a small plate. Rub rims of 2 cocktail glasses with lemon wedge. Dip rims in sugar to coat.
2. Fill a cocktail shaker half full with ice. Add whiskey, lemon juice, orange liqueur, and raspberry liqueur. Cover and shake until outside of shaker is frosted, about 60 seconds. Strain into prepared glasses. Top each cocktail with 1½ oz. sparkling water and garnish with a raspberry.

 **HIDDEN GEM**  **QUICK**  **GLUTEN-FREE**

PER 4 OZ.: 274 CAL; 0G FAT; 0G PRO; 26G CARB
 (0G FIBER, 24G SUGARS); 3MG SODIUM

SWAP SPIRITS

*If you don't have
 peanut butter
 whiskey, substitute
 hazelnut liqueur
 (such as Frangelico)
 or amaretto
 liqueur.*