



Dirty Pickle

Yields: 1 Cocktail

Total Time: 5 Minutes

When you rockin' out, the situation usually calls for some whiskey. From garage bands, to blues bars, to cats rappin' in their basement, whiskey is a key ingredient for rock and roll (and if you aren't drinking, this drink does just fine without the booze, as many rockstars do too). When we got someone draggin' that pick across some guitar strings, you need some Big Pick Energy, and we bring all the thunder here. We got that cola with a medical degree (Dr. Pepper, if you're askin'), with some pickle juice and a dash of olive brine, which evens out that sweetness perfectly. The electrolytes in the pickles also help you as you're imbibing, to ward off a hangover (though if you're doing this with a couple pickleback shots, you can kiss that wish goodbye). Grab a pick and shred on, player!

Ingredients

- 2 oz American whiskey
- 1 oz dill pickle juice (from the jar)
- 4-5 oz Dr. Pepper (Cherry Coke can work too)
- Splash of green olive brine
- Ice
- Pickle slice for garnish
- Red Twizzler for garnish

Directions

- Add the whiskey, pickle juice, and olive brine to a shaker
- Agitate and shake to combine
- Pour into a plastic cup full of ice
- Stir it up
- Garnish with the pickle slice and Twizzler
- Rock out