

## **SAZERAC**

The Sazerac is a close cousin to the Old Fashioned. Crowned the Official Cocktail of New Orleans, this cocktail is full of kick and depth.

### **Serving: 1**

#### **Ingredient list:**

Absinthe, to rinse  
1 Sugar Cube  
Cold Water - 1/2 teaspoon  
Peychaud's Bitters - a couple dashes  
Angostura Bitters - a couple dashes  
Rye Whiskey - 1 1/4 ounces  
Cognac - 1 1/4 ounces  
Garnish: Peel of a Lemon

#### **Process:**

1. Pour a small amount of absinthe into a rocks glass, swirling around to cover the inside.
2. In a mixing glass, muddle the sugar cube with water and both bitters.
3. Add the rye and cognac, fill the glass with ice and stir until well-chilled, then strain into the rocks glass.
4. To serve, take the lemon peel, twist over the cocktail to release oils, then garnish with the peel.



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