

Sazerac Cocktail



Ingredients:

- 3–4 dashes Peychaud's Bitters
- 1 Sugar cube
- 1 tsp Absinthe
- 1½ oz (3 tbsp) Cognac
- 1 oz (2 tbsp) Rye Whiskey
- Lemon twist

Instructions:

- In a mixing glass, add the sugar cube and coat it with the bitters.
- Muddle the sugar cube with a cocktail muddler or wooden spoon until mostly dissolved.
- Add the Cognac, Rye whiskey and Absinthe and fill the mixing glass with a handful of ice.
- Stir until cold.
- Strain the drink into a chilled low ball glass.
- Use a knife to remove a 1" wide strip of the lemon peel.
- Squeeze the lemon peel into the drink to release the oils.
- Gently run the peel around the edge of the glass, then place it in the glass and serve.