



Sazerac

- 2.5oz rye whiskey
- 1 sugar cube
- 2 dashes Peychaud's bitters
- 1 dash Angostura bitters
- absinthe
- lemon peel

Directions

1. In an Old-Fashioned glass (not a mixing glass; it's part of the ritual), muddle a sugar cube with a few drops of water.
2. Add several small ice cubes and the rye whiskey,* the Peychaud's bitters, and the Angostura bitters.
3. Stir well and strain into a second, chilled, Old-Fashioned glass in which you have rolled around a few drops of absinthe (no substitute really works, but you can try either a mix of Pernod and green Chartreuse, or Absente) until its inside is thoroughly coated, pouring off the excess.
4. Garnish with a twist of lemon peel

- [Source](#)
[rye whiskey](#), [bitters](#), [absinthe](#)

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