SAZERAC

Ingredients:

5ml	Sugar Syrup
60ml	Rye Whiskey
2 Dashes	Peychaud's Bitters
1 Dash	Angostura Bitters
5ml	Absinthe

Instruction:

1. Fill a rocks glass with crushed ice to chill and set aside.
2. Stir rye, sugar syrup and bitters until chilled and balanced.
3. Rinse chilled rocks glass with Absinthe and discard.
4. Strain into absinthe rinsed rocks glass and express lemon oils over the drink (discard lemon zest)

Garnish: Lemon zest (discard)

Additional:

- If rye whiskey is unavailable, dry cognac can be substituted
- The Sazerac is served with no ice!



Whiskey / Brandy

- ★ Spirit forward
- ★ Complex
- Balanced
- Light
- Fresh
- Crisp
- Savoury
- Rich
- ★ Sweet
- Medium sweet
- Bittersweet
- Dry
- Light bitterness
- Tannic
- ★ Herbal
- Fruity
- Spicy
- Citrus