

Sazerac Cocktail

ingredients

serves one

ice

1 cube sugar

3 dashes Peychaud's Bitters

1 1/2 to 3 ounces rye whiskey (to taste)

1/4 ounce anise liqueur (to rinse)

Garnish: lemon twist

Chill an old-fashioned glass by filling it with ice. Let it sit while you prepare the rest of the drink.

In a mixing glass, soak the sugar cube with the bitters and muddle to crush the cube.

Add the rye whiskey and stir.

Discard the ice in the chilled glass. Rinse it with absinthe: Pour a small amount into the glass, swirl it around, then discard the liquid.

Pour the whiskey mixture into the absinthe-rinsed glass.

Gently squeeze the lemon twist over the drink to release its essence. Traditionalists typically discard it and rarely drop it into the glass; lay it on the rim as a garnish if you like.