

Traditional Sazerac

Ingredients

- 1 t Caster Sugar
- 3 ds Peychaud's Bitters
- 2 oz Rye Whiskey
- 1/4 oz Absinthe
- 1 Lemon Twist

Instructions

1. Chill an old-fashioned glass by filling it with ice. Let it sit while you prepare the rest of the drink.
2. In a mixing glass, add the sugar with the bitters and muddle. Add the rye whiskey and stir.
3. Discard the ice in the chilled glass. Pour absinthe into the glass, swirl it around to coat the sides.
4. Pour the whiskey mixture into the absinthe glass. Gently squeeze the lemon twist over the drink to release its essence drop into the glass.