

Sazerac

Ingredients

1/2 t Caster Sugar
2 ds Angostura Bitters
2 ds Peychaud's Bitters
1 oz Rye Whiskey
1 oz Cognac
1 t Absinthe
3 Star Anise Pods

Instructions

Place sugar in a mixing glass. Add Angostura and Peychaud's bitters, then whiskey and cognac. Muddle until sugar dissolves. Fill glass with ice and stir until very cold, about 30 seconds. Swirl a brandy snifter with absinthe. Strain cocktail through a Hawthorne strainer into snifter. Garnish with star anise.