

# SAZERAC

- 2 oz rye whiskey (or 1½ oz rye and ½ oz cognac)
  - teaspoon demerara syrup or ¼ oz simple syrup
  - 4 dashes Peychaud's bitters
  - 1 dash Angostura bitters
  - splash of absinthe - about ¼ oz.
  - lemon peel for garnish
1. Fill a rocks glass with ice and set it aside to chill.
  2. In a chilled mixing glass, combine all ingredients, except the absinthe. Fill it with ice and stir for 10-15 seconds.
  3. Remove the ice from the, now chilled, rocks glass, and add the splash of absinthe. Swirl the glass around - or toss it up in the air - so that the absinthe fully coats of the sides of the glass, then dump it out (or drink it!).
  4. Stir the cocktail a few more times and strain it into the rocks glass, but do not add any ice!
  5. Expressed the oils of the lemon peel while holding the peel 4-6 inches above the glass, not much closer (surprisingly, this makes a difference). Discard the peel, do not place it in the glass.

