

SAZERAC

Last Modified: 12/10/2014

F EASY

MAKE: 3 Min

COCKTAILS

MAKES 1 COCKTAIL

QUA	MEASURE	INGREDIENT	PROCESS
2	Oz	Rye Whiskey	
1	Tsp	Sugar	
		Few Drops of Water	
3 ~ 4	Dashes	Peychaud's Bitters	
1	Tsp	Herbsaint	
		OR	
1	Tsp	Pernod	
		OR	
1	Tsp	Pastis	
		OR	
		Absinthe	
2	Cherries	From Recipe: Cocktails - Real Maraschino Cherries	
		AND / OR	
1	Twist	Lemon Peel	

PREPARATION

FACTOID	Nothing beats sipping a Sazerac while spinning around the Carousel Bar at the Hotel Monteleone in New Orleans. Credited as being among the first true cocktails, the Sazerac is a New Orleans original; one sip of its hazy, lusty character tells you everything you need to know about living the good life.
1	Chill an Old Fashioned glass or small tumbler in your freezer. In a mixing glass, combine the Sugar, Peychaud's Bitters, and a few drops of Water. Stir until the Sugar is dissolved, and add in the Rye. Add in plenty of Ice, and stir for about 30 seconds.