



Sazerac Cocktail

Oscar · 28/09/2024



Prep Time

1

Difficult

Medium

Servings

N/A

Description

There's a lot to love about this classic whiskey and bitters beverage. The official drink of New Orleans, the Sazerac cocktail is every bit as aromatic and flavorful as most anything else from down on the bayou.

Ingredients

- 2 cups ice cubes
- divided - 3 dashes Peychaud's Bitters - 2 dashes Angostura Bitters - 1 sugar cube - 2 fluid ounces rye whiskey - 1 lemon peel

Instructions

1. Fill a rocks glass with 1 cup ice; set aside to chill
2. about 5 minutes. Discard ice. Place Peychaud's Bitters
3. Angostura Bitters
4. and sugar cube in a cocktail shaker and mash well with a cocktail muddler. Add remaining 1 cup ice and whiskey; stir until chilled. Strain into the chilled glass. Twist lemon peel over surface of the cocktail to extract its essence; discard lemon peel. Editor's Note: For a more traditional Sazerac
5. use cognac instead of whiskey
6. and add a teaspoon of absinthe.