



SAZERAC

BACKGROUND

Created in New Orleans in the 1800's, originally used Sazerac Cognac, Peychaud's Bitters and locally produced Peychaud's Bitters.

INGREDIENTS

2 Parts	Martell VS Cognac
2 Dashes	Peychaud's Bitters
1 Dashes	Angostura Bitters
¼ Part	Pernod Absinthe
¼ Part	Sugar Syrup

GLASS

Old Fashioned

GARNISH

Lemon Zest, Discarded

METHOD

1. Fill Old Fashioned glass with absinthe and crushed ice and leave to stand.
2. Fill a mixing glass with cubed ice.
3. Add Cognac into the mixing glass.
4. Add sugar syrup.
5. Add Angostura and Peychaud's bitters.
6. Stir the mixture with a bar spoon.
7. Empty the Old Fashioned glass of absinthe and ice.
8. Single strain the mixture into the empty Old Fashioned glass.
9. Zest a lemon strip into the liquid and discard.