

The Big Easy Sazerac

(A New Orleans legend that's as bold as the bayou.)

Ingredients:

- 2 oz (60 ml) Rye Whiskey (go for the good stuff no regrets here)
- 1 sugar cube (or 1/2 oz / 15 ml simple syrup)
- 3 dashes Peychauds Bitters (accept no substitutes)
- 1/4 oz (7.5 ml) Absinthe (a light rinse don't go overboard)
- Lemon peel (for garnish)

Directions:

1. ****Chill Out****: Place a rocks glass in the freezer or fill it with ice water to chill. You want this glass frosty.
2. ****Sweet Beginnings****: In a mixing glass, muddle the sugar cube with the Peychauds Bitters until it dissolves. If you're using simple syrup, just stir it in with the bitters.
3. ****Pour the Heat****: Add the rye whiskey and a few cubes of ice. Stir like you're convincing it to behave 20 to 30 seconds should do.
4. ****Absinthe Rinse****: Dump out the ice water from the chilled rocks glass. Add the absinthe, swirl it around to coat the glass, and toss the excess (or sip it your call).
5. ****Combine & Conquer****: Strain the whiskey mixture into the prepared glass. No ice here this drink is meant to be neat.
6. ****Garnish & Go****: Express the lemon peel over the drink, rub it along the rim of the glass, and drop it in. Sip like you own the place.

Pro Tip:

Feeling fancy? Swap the rye for Cognac or mix the two for a little something extra.