

Sazerac

Ingredients:

1/3 oz. Absinthe
1 sugar cube
5 dashes of Peychaud's bitters
2 oz. Hennessy Cognac
Twist of lemon

Directions:

Get two highball glasses; fill one of them with crushed ice. Next, pour the Absinthe over the crushed ice, and set aside. In the other glass, crush up the sugar cube, and pour the bitters over the top. After sugar is dissolved into the bitters, add Cognac and few cubes of ice. Stir thoroughly for 30 seconds or so. Swirl the crushed ice in the glass with Absinthe, and then dump out. Pour the Cognac mixture into the glass that had the crushed ice and Absinthe. Garnish with twist of lemon.