

I'm Not Dead Yet

The spice in the rye goes well with the herbal elements of the St. Germain and bitterness of the Aperol. You can cut the St. Germain down to 1/4 oz, but you will need to reduce the bitters as well.

- 1 1/2 oz Rye Whiskey
 - 3/4 oz St. Germain Elderflower Liqueur
 - 3/4 oz Aperol
 - 1-2 dashes rhubarb bitters
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Rye Old Fashioned

I think Peychaud's Bitters were made for rye whiskey. I tried using simple syrup, but I did not like the additional dilution. Also, don't skimp on the bitters.

- 2 oz Good rye such as Sazerac or Bulleit Small Batch
- 1/2 – 1 tsp Sugar
- 3-4 dashes Peychaud's Bitters