

Rye Old Fashioned

- 2 oz Good rye such as Sazerac or Bulleit Small Batch



- 1/2 – 1 tsp Sugar
 - 3-4 dashes Peychaud's Bitters
 - Lemon Zest for garnish
1. Chill an old fashioned glass with ice and water
 2. Combine all ingredients in a mixing glass with ice and stir
 3. Strain into chilled glass over fresh ice.
 4. Express lemon zest over drink and discard (the zest!)

Vieux Carré

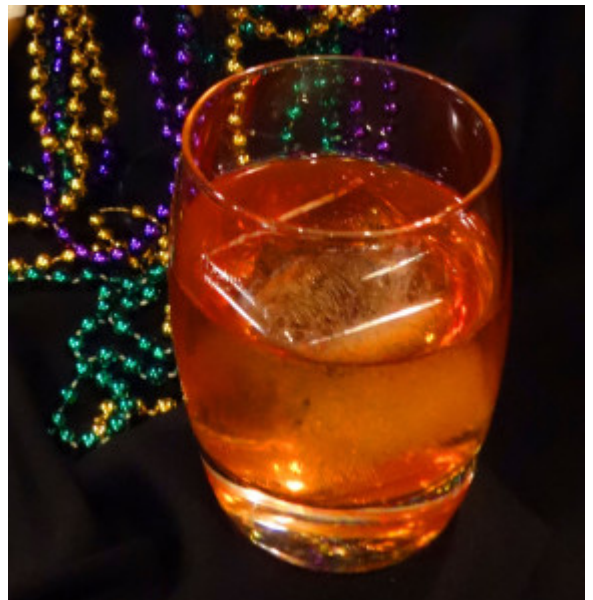
- $\frac{3}{4}$ oz. rye whiskey
- $\frac{3}{4}$ oz. brandy
- $\frac{3}{4}$ oz. sweet vermouth
- $\frac{1}{4}$ oz. Benedictine
- dash Peychaud's Bitters

- dash Angostura Bitters

1. Chill an old fashioned glass with ice and water
 2. Combine all ingredients in a mixing glass and stir with ice
 3. Strain over fresh ice in chilled glass
 4. Garnish with thick lemon twist
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Sazerac

My go to libation while in NOLA!



- 2 oz. rye whiskey
- 4 dashes Peychaud's Bitters
- 1 dash Angostura Bitters
- 1 tsp. 2:1 simple syrup
- absinthe
- lemon peel

1. Chill old fashioned glass with ice and water.
2. Combine all ingredients, except absinthe, to a mixing glass and stir with ice.
3. Drain ice and water from chilled old fashioned glass and

rinse with dash of absinthe.

4. Strain drink into chilled, absinthe rinsed old fashioned over fresh ice.

Twist lemon peel over drink and discard peel.

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.

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- 1/2 – 1 tsp Sugar
- 3-4 dashes Peychaud's Bitters