

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