

## MR. BUTTON'S BOURBON SAZERAC

The Sazerac was created in the 1880's. A true American classic cocktail created in New Orleans, Louisiana. The original was made with Sazerac brandy. Benjamin prefers his Sazerac with bourbon.

### Ingredients:

- 1 sugar cube
- 3 dashes of Peychaud bitters
- lemon twist
- absinthe
- 2 oz bourbon

### Preparation:

- Fill an old fashioned glass with ice and let it chill while preparing the rest of the drink.
- In a separate old fashioned glass muddle together the sugar cube and Peychaud bitters.
- Add your favorite bourbon and ice to the mixture. Stir well.
- Discard the ice in the chilled glass and gently rinse it with absinthe by pouring a small puddle of absinthe into the glass, swirling it around and discarding the liquid.
- Strain the bourbon mixture into the chilled old fashioned glass.
- Garnish with a lemon twist. In the classic tradition of the Sazerac you should release the twist over the glass and immediately discard the lemon.

*The Curious Case of*  
**BENJAMIN BUTTON**