

## INGREDIENTS

- 2 oz. Rye (or Bourbon)
- Fee Brothers Walnut Bitters
- Peychaud's Bitters
- 1 Sugar Cube
- Absinthe

## DIRECTIONS

- Place sugar cube in mixing glass.
- Add 3 dashes walnut bitters & 3 dashes Peychaud's bitters. Muddle sugar and bitters.
- Add 2 oz. rye and ice. Stir for 15 seconds or until mixing glass is super cold.
- Add tiny amount of absinthe to serving glass, spin to evenly coat glass. Pour out excess (or leave it in, Theo style!).
- Strain cocktail into absinthe-rinsed glass.
- Garnish with lemon peel, squeezed and wiped around rim of glass.

# VAN SESSIONS RECIPES

*Episode One: The Sazerac*