



Fletcher Artist Management

Entertainment

Theo's Nutty Sazerac Variation

Ingredients:

- 1 sugar cube
- 3 shakes Black Walnut Bitters
- 3 shakes Peychaud's bitters
- 2 oz Redwood Empire Lost Monarch whiskey or your favorite Rye Whiskey
- Absinthe, to rinse
- Lemon, for a twist

Tools:

- Cocktail Shaker
- Muddler
- Stirring Spoon
- Peeler

1. Put sugar cube in shaker (no ice yet). Pour in three dashes of each of your two bitters, and muddle the sugar cube into the bitters until combined. Don't muddle for too long, as you don't want all of the sugar to dissolve just yet.
2. Pour the whiskey into the shaker. Add ice, and stir for 15-20 seconds. When the shaker is cold enough that it hurts your hand a bit, you're done.
3. Set shaker aside to rest, and pour a small amount of absinthe into your chilled glass. Gently spin the glass, coating the walls of the glass with the absinthe.
4. Strain the contents of the shaker into your glass, and garnish with a twist of lemon. Serve immediately and enjoy.