



THE SAZARAC

For this New Orleans powerhouse, the glass *must* be thoroughly chilled. Put a few drops of Pernod (absinthe without the illegal wormwood) into a large Old-Fashioned glass, then tilt and roll the glass until its inside is thoroughly coated. In a tall mixing glass with several cubes of ice, stir until well-chilled:

- 2 oz. bourbon or rye
- 3 dashes Peychaud bitters

Then pour, without the ice, into the chilled glass. A lemon peel is sometimes twisted over the top. (Some recipes call for a dash of Italian Vermouth, in addition.)

COLD TODDY

In the bottom of an Old-Fashioned glass, crush:

- ½ teaspoon sugar
- 1 strip lemon peel, about 1" long
- 1 teaspoon water

Add 1 or 2 cubes ice. Pour in 1½-2 oz. your favorite whiskey, give it a quick stir, and there you are. You may add a bit of water or seltzer if you want to last longer.

SCOTCH OLD-FASHIONED

Substitute Scotch whiskey for bourbon or rye in the Old-Fashioned recipe, page 112. Occasional Scotch drinkers like it, but an earnest Scotch-lover's reaction will be, "You've ruined some mighty fine Scotch."

THIS WARD EIGHT

Into a bar glass half filled with broken ice, put

- 1 teaspoon Grenadine
- 1 oz. rye or bourbon
- Juice of ¼ lemon or ½ lime

Shake briskly and strain into cocktail glass. (Some use ½ lemon plus ½ teaspoon sugar. ½ pony of water is sometimes added.)

or . . . THIS ONE

- Juice of 1 lemon
- 1 barspoon powdered sugar
- ¾ large whiskey glass bourbon

Dissolve sugar in juice and whiskey. Pour in large glass with a large piece of ice and add:

- 3 to 4 dashes Orange Bitters
- 3 dashes Crème de Menthe
- ½ jigger Grenadine

Fill glass with seltzer, add

- 2 slices orange
- 1 stick pineapple
- 1 or 2 cherries

WHISKEY SOUR

This is simply a species of fortified lemonade in concentrated form:

- 1 part lemon juice
- 1 spoonful sugar
- 3 parts bourbon or rye

Ice, stir and pour into short glass. Women like it decorated with fruit.

OLD Mr. BOSTON

SAZERAC COCKTAIL

Put ¼ teaspoon Absinthe Substitute into an old-fashioned glass and revolve glass until it is entirely coated with the liquid. Then add ½ lump sugar, 2 dashes bitters, and sufficient water to cover sugar, and muddle well. Stir in 2 oz. Old Mr. Boston Blended Whiskey and add two ice cubes and a twist of lemon peel. (For best results, put glass on ice for a few minutes before using.)



SCOOTER

1 oz. Amaretto Di Saronno
1 oz. Old Mr. Boston
Five Star Brandy
1 oz. Sweet Cream
Combine in blender or shake well with cracked ice. Strain into cocktail glass.

SCOTCH BIRD FLYER

1½ oz. Desmond & Duff
Scotch Whisky
1 Egg Yolk
½ oz. Old Mr. Boston
Triple Sec
½ teaspoon Powdered Sugar
1 oz. Sweet Cream
Shake with ice and strain into champagne glass.

SCOTCH BISHOP COCKTAIL

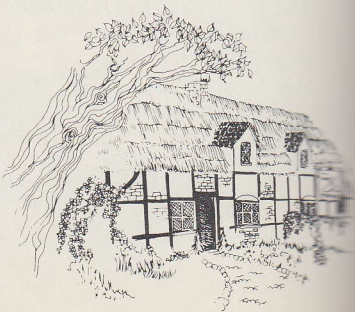
1 oz. Desmond & Duff
Scotch Whisky
1 tablespoon Orange Juice
½ oz. Dry Vermouth
½ teaspoon Old Mr. Boston
Triple Sec
¼ teaspoon Powdered Sugar
Shake with ice and strain into cocktail glass. Add a twist of lemon peel.

SCOTCH COOLER

2 oz. Desmond & Duff
Scotch Whisky
3 dashes Old Mr. Boston
Crème de Menthe (White)
Pour into highball glass over ice cubes. Fill with chilled carbonated water and stir.

SCOTCH HOLIDAY SOUR

1½ oz. Desmond & Duff
Scotch Whisky
1 oz. Old Mr. Boston Wild
Cherry Flavored Brandy
½ oz. Sweet Vermouth
1 oz. Lemon Juice
Shake with ice and strain into old-fashioned glass over ice cubes. Add slice of lemon.



The Sazerac

The Sazerac is the city's most enduring and endearing drink. Simple, classic and timeless, it is a trinity of New Orleans' oldest spirits.

Crushed ice

2 oz. Sazerac Rye®

2 dashes Peychaud's Bitters®

1/4 oz. simple syrup

2 dashes Herbsaint®

Ice cubes

Lemon Peel

Chill 2 old fashioned glasses with crushed ice. Empty one glass, and add Sazerac, Peychaud's Bitters and simple syrup along with a few ice cubes. Stir well and set aside. Empty the other glass and add Herbsaint. Swirl glass to coat thoroughly, then pour out excess Herbsaint. Strain mixture into this glass. Twist lemon peel over drink and serve.



Left: In 1999, the Sazerac Company began producing Sazerac Rye whiskey again. The rebirth of the brand meant that the Sazerac Company owned the trio of classic New Orleans ingredients associated with the city's official drink.