



Absinthe Sazerac



Vegetarian



Vegan



Gluten Free



Dairy Free



Low Fod Map

READY IN



45 min.

SERVINGS



1

CALORIES



175 kcal

BEVERAGE

DRINK

Ingredients

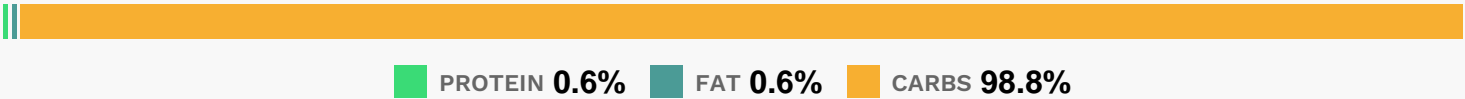
- ☐ 1 can angostura bitters
- ☐ 4 dashes angostura bitters
- ☐ 1.5 cups ice cubes
- ☐ 1 strip lemon zest thin
- ☐ 2 ounces irish whiskey
- ☐ 1 cube sugar
- ☐ 0.5 teaspoon frangelico
- ☐ 0.5 teaspoon frangelico

Equipment

Directions

- ☐
- Fill old-fashioned glass with 1 cup ice and set aside. In second old-fashioned glass, stir together sugar, bitters, and ½ teaspoon water until sugar is completely dissolved, about 30 seconds.
- ☐
- Add rye whiskey and remaining ½ cup ice, and stir well, at least 15 seconds. From first glass, discard ice, then add absinthe. Holding glass horizontally, roll it between your thumbs and forefingers so that absinthe completely coats the interior, then discard excess. Strain rye whiskey mixture into chilled, absinthe-coated glass. Squeeze lemon peel over drink, making sure oils fall into glass, then drop peel into drink, and serve.

Nutrition Facts



Properties

Glycemic Index:85.09, Glycemic Load:1.61, Inflammation Score:-2, Nutrition Score:0.51043478569583%

Nutrients (% of daily need)

Calories: 175.34kcal (8.77%), Fat: 0.01g (0.02%), Saturated Fat: 0g (0%), Carbohydrates: 4.97g (1.66%), Net Carbohydrates: 4.76g (1.73%), Sugar: 3.09g (3.43%), Cholesterol: 0mg (0%), Sodium: 17.89mg (0.78%), Alcohol: 22.66g (100%), Alcohol %: 6.82% (100%), Protein: 0.03g (0.06%), Copper: 0.07mg (3.34%), Vitamin C: 2.58mg (3.13%), Calcium: 13.35mg (1.33%)