



# **Ingredients**

| 4 dashes angostura bitters          |
|-------------------------------------|
| 1 serving ice cubes                 |
| 1 serving lemon zest for garnish    |
| 2 ounces irish whiskey              |
| 0.5 teaspoon water                  |
| 1 cube sugar                        |
| O.5 teaspoon frangelico (or Pernod) |
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## **Equipment**

### **Directions**

In old-fashioned glass, add ice and set aside. In another, combine sugar, bitters, and water.
Muddle until sugar is completely dissolved.
Add rye whiskey, fill with ice, and stir well, about 15 seconds. From first glass, discard ice, then add Herbsaint. Holding glass horizontally, turn it so that Herbsaint completely coats the interior. Discard any excess. Strain contents of second glass into chilled glass. Twist lemon

#### **Nutrition Facts**

PROTEIN 0.07% 📗 FAT 0.42% 🦰 CARBS 99.51%

#### **Properties**

Glycemic Index:85.09, Glycemic Load:1.61, Inflammation Score:-2, Nutrition Score:0.12347826142998%

peel directly over drink to release essential oils, and serve.

#### Nutrients (% of daily need)

Calories: 169.74kcal (8.49%), Fat: 0.01g (0.01%), Saturated Fat: Og (0%), Carbohydrates: 4.22g (1.41%), Net Carbohydrates: 4.2g (1.53%), Sugar: 2.88g (3.2%), Cholesterol: Omg (0%), Sodium: 2.96mg (0.13%), Alcohol: 22.21g (100%), Alcohol %: 23.13% (100%), Protein: Og (0.01%)