



Sazerac



Vegetarian



Vegan



Gluten Free



Dairy Free



Low Fod Map

READY IN



45 min.

SERVINGS



1

CALORIES



925 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 0.3 teaspoon anise liqueur
- ☐ 0.3 teaspoon angostura bitters
- ☐ 1 serving ice cubes
- ☐ 1 serving lemon rind twist
- ☐ 0.3 cup rye whiskey
- ☐ 1 cup sugar
- ☐ 1 cup water

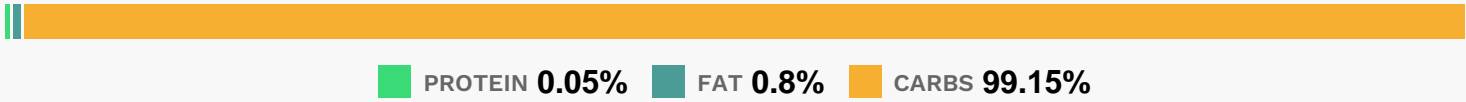
Equipment

☐ sauce pan

Directions

- ☐ Cook 1 cup sugar and 1 cup water in a small saucepan over medium-high heat 5 minutes, stirring until sugar dissolves.
- ☐ Remove from heat, and cool.
- ☐ Pack a 3 1/2-ounce cocktail glass with ice cubes, and set glass aside.
- ☐ Combine whiskey, bitters, sugar syrup, and a few ice cubes in a cocktail shaker; stir to chill.
- ☐ Discard ice cubes in cocktail glass. Coat inside of glass with liqueur, shaking out excess liqueur. (For stronger licorice flavor, leave excess liqueur in glass.) Rub lemon rind over rim of glass, and discard rind.
- ☐ Strain whiskey mixture into prepared glass.
- ☐ Serve drink immediately.
- ☐ Note: For testing purposes only, we used Jim Beam Straight Rye
- ☐ Whiskey, Peychaud's Bitters, and Herbsaint anise liqueur. Rye whiskey is distilled from rye grain instead of wheat and barley, giving it a smooth, rich flavor similar to that of bourbon.

Nutrition Facts



Properties

Glycemic Index:90.09, Glycemic Load:139.64, Inflammation Score:-1, Nutrition Score:0.70260868990875%

Nutrients (% of daily need)

Calories: 925.23kcal (46.26%), Fat: 0.72g (1.11%), Saturated Fat: 0g (0.02%), Carbohydrates: 200.12g (66.71%), Net Carbohydrates: 200.02g (72.74%), Sugar: 199.83g (222.03%), Cholesterol: 0mg (0%), Sodium: 16.72mg (0.73%), Alcohol: 21.8g (100%), Alcohol %: 4.99% (100%), Protein: 0.09g (0.18%), Copper: 0.07mg (3.69%), Vitamin B2: 0.04mg (2.36%), Selenium: 1.23µg (1.75%), Iron: 0.3mg (1.66%), Calcium: 14.28mg (1.43%), Manganese: 0.02mg (1.21%)