



Ingredients

Ш	0.3 teaspoon aniseed
	2 dashes angostura bitters
	1 cup ice cubes
	1 serving lemon zest
	3 tablespoons irish whiskey

1 teaspoon simple syrup glaze

Equipment

Directions Fill cocktail shaker with 1 cup ice. Add 3 tablespoons rye whiskey, 1 teaspoon simple syrup, and 2 dashes Peychaud's bitters; cover with lid, and shake until thoroughly chilled. Coat inside of a chilled 3 1/2-ounce glass with 1/4 teaspoon anise liqueur; pour out excess. Rub lemon rind strip over rim, and place in glass. Strain whiskey mixture into prepared glass. Cocktail Tip: Sidestep the extra calories by making cocktails with fresh fruit juices and calorie-free beverages rather than mixes, which are loaded with sugar. Nutrition Facts

PROTEIN 1.37% FAT 2.71% CARBS 95.92%

Properties

Glycemic Index:20, Glycemic Load:0.02, Inflammation Score:-2, Nutrition Score:0.51826087053379%

Nutrients (% of daily need)

Calories: 142.63kcal (7.13%), Fat: 0.08g (0.12%), Saturated Fat: Og (0.02%), Carbohydrates: 6.37g (2.12%), Net Carbohydrates: 6.27g (2.28%), Sugar: 5.44g (6.04%), Cholesterol: Omg (0%), Sodium: 15.98mg (0.69%), Alcohol: 17.1g (100%), Alcohol %: 7.44% (100%), Protein: 0.09g (0.18%), Copper: 0.05mg (2.51%), Iron: 0.45mg (2.49%), Calcium: 11.51mg (1.15%)