

Cocktail Couture: the Smoked Sazerac!

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Makes one drink

INGREDIENTS

- 3 ounces Bulleit Rye
 - 1 ounce ginger syrup*
 - 1/2 ounce of Vieux Carré Absinthe
 - A couple dashes of Peychaud's bitters or to taste
 - Cherry wood smoker chips ([**\\$5.99 on Amazon**](#))
 - Orange peel for garnish
1. Chill an old-fashioned glass by filling it with ice and setting it aside while you prepare the rest of the drink.
 2. In another glass add the ginger syrup and a few dashes of the Peychaud's bitters and stir to combine. Then add the rye and a few ice cubes to the glass with the bitters and ginger syrup, stir to combine.
 3. Place the cherry wood chips in a fire-safe bowl. Fill a jigger with approximately 1/2 ounce of absinthe and using a match or kitchen torch, ignite the absinthe. Pour the flaming absinthe over the cherry wood chips to ignite. Empty the ice from the first glass and invert it over the burning wood chips, filling the glass with smoke.
 4. Once it's filled with smoke, carefully turn it right side up and very slowly, strain the rye, ginger syrup and bitters mixture into it. Place the orange peel on the burning cherry wood chips for a few seconds until the edges are lightly charred, garnish the drink with it and serve.

*"GINGER SYRUP"

INGREDIENTS

- 1 cup sugar
- 1 cup water
- 1 - 2" piece of fresh ginger, peeled and chopped
- 1 cinnamon stick

INSTRUCTIONS

1. Heat sugar and water in a medium saucepan over medium-high heat and stir until sugar is dissolved.

2. Add the chopped ginger and cinnamon stick to the sugar mixture and bring to a boil, then remove from the heat and let steep for 30 minutes.
3. Strain mixture through a sieve into an airtight container and discard ginger and cinnamon. Syrup will keep for up to one month.