

TRADITIONAL LOUCHE

1 ounce ABSINTHIA Organic Absinthe
2.5 ounces cool water

Pour absinthe into chilled glass, and slowly add water to allow the absinthe to bloom into a beautiful louche.

SAZERAC

2 ounces rye whiskey
sugar cube
2 dashes Peychaud's bitters
Dash ABSINTHIA Organic Absinthe
Lemon twist for garnish

Prepare an old-fashioned glass by filling it with ice and dashing Absinthe over the top. In a separate mixing glass, muddle the sugar cube and Peychaud bitters together until the sugar is dissolved. You may add a drop of water to help this process along, but be conservative. Add the rye whiskey and ice to the bitters mixture and stir for 20 seconds until cold. Spin the glass to coat with absinthe and discard the ice. Strain the whiskey mixture from the mixing glass into the old fashioned glass. Express the oils from the lemon twist over the glass, and wipe the rim of the glass with the peel yellow side of the peel. You may discard the lemon peel if you wish, or add it to the glass as garnish.

CORPSE REVIVER #2

3/4 ounce Cocchi Americano (or Lillet Blanc)
3/4 ounce Cointreau (or triple sec)
3/4 ounce dry gin
3/4 ounce lemon juice
1/8 teaspoon ABSINTHIA Organic Absinthe

Combine all ingredients in shaker full of ice. Shake vigorously for 15 seconds then strain into coupe.

DEATH IN THE AFTERNOON

1 1/2 ounce ABSINTHIA Organic Absinthe
4 1/2 ounce Champagne

Pour the absinthe into a Champagne flute or coupe. Top with the Champagne. Ernest Hemingway recommends, "Drink three to five of these slowly."