



Henry DuYore's Rye Whiskey Cocktail Recipes



Sazerac

- Ice cubes
- 1 sugar cube or 1 teaspoon sugar
- 1/4 teaspoon Peychaud's bitters
- 1/8 teaspoon angostura bitters
- 1 teaspoon water
- 1/4 cup Henry DuYore's Rye Whiskey
- 2 teaspoons absinthe
- 1 lemon peel twist

Fill one old-fashioned glass with ice; set aside. Place sugar cube in another old-fashioned glass. Pour bitters, then water over sugar; muddle with back of spoon until sugar dissolves.

Add ice to fill glass, then add whiskey. Let stand, stirring often, about 5 minutes. Discard ice from first glass; add absinthe. Swirl to coat inside of glass, then pour out absinthe. Strain whiskey mixture into glass. Twist lemon peel above cocktail and run along lip of glass. Discard lemon.

Brooklyn

- 2 ounces Henry DuYore's Rye Whiskey
- 1 ounce Ransom Dry Vermouth
- 1/4 ounce maraschino liqueur
- 1/4 ounce Amer Picon, or a few dashes [Angostura](#) or orange bitters

Combine ingredients with ice and stir until well-chilled. Strain into a chilled cocktail glass.

Old Fashioned

- 1 scant teaspoon simple syrup
- 2 dashes Angostura Bitters, plus more to taste
- 1 half dollar-sized slice orange peel, including pith
- 2 ounces Henry DuYore's Rye Whiskey
- 1 maraschino cherry

In old-fashioned glass, combine simple syrup and bitters. Fill glass halfway with ice, then stir about a dozen times. Add enough ice to fill glass. Squeeze orange peel over glass to extract oils, add peel to glass, and add whiskey. Stir just until drink is cold and alcoholic bite has softened, about a dozen times. Garnish with cherry, swizzle stick, and straw.