



HOLIDAY COCKTAILS



Stephane's So-Cal Sazerac

Our little variation on the classic New Orleans refresher.

MERCHANTS

Bar items from **Monsieur Marcel Gourmet Market**

Lemon from **Farm Boy Produce** or **Farm Fresh Produce**

INGREDIENTS

3 dashes La Fée Absinthe Pariesienne

2 oz. Couvignac Cognac VS

1/2 oz. simple syrup

3 dashes Mr. Bitters Fig & Cinnamon Bitters

lemon peel for garnish

PREPARATION

Rinse a chilled glass with the absinthe, then fill with crushed ice and set aside. Add Cognac, simple syrup, and bitters into a mixing glass with ice and stir until well-chilled. Discard the ice and any excess absinthe from the prepared glass and strain the drink into the glass. Twist a lemon peel over the top of the drink and use for garnish

For more information and tips check out
[@FarmersMarketLA](#) on Instagram.

