

# VIEUX CARRÉ

- 1¼ oz rye whiskey
- 1 oz Cognac
- scant 1 oz sweet vermouth (about ⅞ oz)
- teaspoon Benedictine
- 2 dashes Angostura bitters
- 2 dashes Peychaud's bitters
- lemon peel for garnish

Combine all ingredients in a chilled mixing glass. Fill with ice, stir for 15-25 seconds, and strain into a chilled rocks glass over ice, preferably one large cube. Express the oils from the lemon peel and garnish.

Alternative preparation: Combine all ingredients in a chilled rocks glass, add ice, stir, and garnish.

