

Kanar Sazerac

Cognac and Fernet-Branca in a salted-rim Sazerac variation, named for a Star Trek liquor.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
4 min	Intermediate	Rocks	Stirred	Salt rim and lemon twist

INGREDIENTS

1½ oz Cognac
VSOP
1 oz Fernet-Branca
½ oz Simple syrup
2 dashes Angostura bitters
2 dashes Orange bitters
1 Lemon twist and a salt rim for garnish

METHOD

1. Rim half of a chilled rocks glass with fine salt.
2. Stir cognac, Fernet-Branca, simple syrup, and both bitters over ice for 25 seconds.
3. Strain into the prepared glass, neat or over one large cube.
4. Express a lemon twist over the surface and add it to the glass.

BARTENDER'S TIP

Salt only half the rim. It lets you alternate sips: salted mouthfuls read sweeter and rounder, unsalted ones let the Fernet's menthol come forward.

THE STORY

Created by bartender and writer John deBary and named for kanar, the liquor the Cardassians drink in Star Trek: Deep Space Nine. Structurally it's a Sazerac with Fernet doing the work of the absinthe rinse — the salt rim is the twist that makes it hold together.

Full recipe, variations and bottle notes: amaroafficionado.com/recipes/kanar-sazerac