



Leadership... with a Twist!

The **Vieux Carré** is one of those cocktails that doesn't look quite right on paper.

Like the Long Island Iced Tea and the French 95, at first glance, the **Vieux Carré's** combination of ingredients seems implausible. Yet this New Orleans tradition is smooth, balanced and ultimately persuasive -- evocative of the early-20th century French Quarter.

The **Vieux Carré** was invented in 1938 by Walter Bergeron, head bartender at New Orleans' stately Monteleone Hotel. Literally translated as "Old Square," the **Vieux Carré** was purported to be Bergeron's tribute to the cultural milieu of that era's French Quarter, with its American (whiskey), Italian (vermouth) and French (cognac) influences.

Notably, the *grande dame* Monteleone Hotel still stands in the Crescent City, featuring the Carousel Lounge which slowly -- VERY slowly -- rotates patrons around the bartender.

The **Vieux Carré** cocktail also features two different types of bitters, Angostura and Peychaud's. Originally marketed as a *digestif*, bitters is an herbed spirit -- with 45% alcohol content! -- utilized by mixologists to balance the sweetness of a cocktail.

Angostura bitters, created in 1820s Venezuela, is one of the most popular brands and can be found in drinking establishments around the world. Peychaud's bitters was invented around 1930 by Antoine Peychaud, a Creole pharmacist in New Orleans. Compared to Angostura, Peychaud's bitters are lighter of body, with a distinctly floral aroma.

Vieux Carré

To an Old-Fashioned glass half-full of ice, add:

1 oz. rye whiskey

1 oz. sweet vermouth

1 oz. cognac

To this mix, add and briefly yet briskly stir:

Dash, Peychaud's bitters

Dash, Angostura bitters

1/2 oz. Benedictine

Cut a 4" lemon twist and run the shiny side of twist around rim of glass.

Twist over the cocktail to release essential oils.

Curl lemon twist around a spoon handle to create a curly ribbon and drop into the drink.