

## Pernod Absinthe at Morton's The Green Hour

Written by Written by Claire Perkins

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March 13, I was invited to attend an Absinthe unveiling party and demonstration, The Green Hour, at Morton's Steakhouse in Phoenix. Everybody's favorite steakhouse has now added Pernod Absinthe to their bottomless liquor cabinet, and I pushed aside the fears of green fairy hallucinations to give the glorious green spirit a whirl.



Once illegal and since forgotten, the cloudy green cocktail is now back in action in the US, thanks to Pernod, the first-ever producer of Absinthe. After a brief history lesson and demonstration from Pernod Brand Manager Brian Eckert, we were able to sample several Absinthe cocktails and accompanying appetizers, all of which are now available at Morton's.

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I knew the traditional Absinthe drink had an anise-y flavor and was mixed with water, but had no idea about the production that went into it. An ounce and a half went into the traditional Absinthe glasses, which have a bubble at the base to hold the green liqueur. A slotted spoon was placed across the glass with a sugar cube balanced on top. The bartender then used an amazing fairy fountain to drizzle ice cold water over the sugar cube, making a sweet, cloudy green, surprisingly amazing bev.



Another surprise to me, the liqueur could be shaken with ice or stirred into other delicious concoctions. Guests were offered the Monkey Gland, made of absinthe, gin, OJ and grenadine; Sazerac, made with absinthe, whiskey and bitters; and Les Deuce, which is absinthe served with raspberry puree, Absolut and Champagne.



Readers should certainly spice up their boring, vodka/soda lives by rotating in Absinthe cocktails once in a while. See the below recipes to learn how. But I have to say, I absolutely favor the original Absinthe, because of the unique taste and intoxicating spell it puts over you. But don't try to make it yourself-there's something so old-world and charming about the production and fountain at Morton's, you'll need to experience it that way to truly appreciate it.

The only downfall? All the unnecessary online shopping the little green fairy made me do when I got home.

-Claire Perkins

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### Absinthe

1.5oz Absinthe  
Sugar Cube  
Ice Water  
Absinthe Spoon- provided for you.  
Absinthe Water and Ice Holder with Spouts- provided for you.

Glassware: Pernod Absinthe glass provided to you

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Instructions: Fill Absinthe water holder with ice and water in equal parts. Pour 1.5 ounces of Absinthe in one of the Absinthe glasses and place it under one of the water spouts on the water holder. Place Absinthe spoon with one sugar cube on top of the spoon, lengthwise across the top of the Absinthe glass so the sugar cube is also directly underneath the waterspout. Slowly open the waterspout so the water only drips over the sugar cube and through the spoon into the Absinthe glass below. Let the water drip until it gives 3 ounces of water. At about three ounces the Absinthe will turn white, which is called, "The loosh." Take glass away from water and remove spoon (sugar should have dissolved due to the water drip) and serve glass of Absinthe to guest. Total liquid in drink will be 4.5 ounces.

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## Monkey Gland

2oz Beefeater Gin  
1oz Orange Juice  
1/2oz Grenadine  
1/4oz Absinthe  
Garnish: Orange Twist

Glassware: Martini Glass

Instructions: Pour all ingredients into a Boston Shaker. Add ice and shake 15 times. Strain into a martini glass and garnish with an orange twist.

## Sazerac

2oz RI Whiskey  
1/4oz Absinthe  
Sugar Cube  
4 Drops of Bitters  
Garnish: Lemon Twist

Glassware: Large rocks glass

Instructions: Pour a ¼ ounce of Absinthe into empty Large Rocks glass and rinse, pouring out any extra that does not coat the glass. Put Sugar Cube with 4 drops of bitters in the bottom of a Boston Shaker and crush with a Bar spoon. Add 2 ounces of Whiskey and a ½ a cup of ice and stir 20 times. Do not shake. Strain liquid into Absinthe Rinsed RX glass. Twist lemon twist into drink from above and then drop into drink. Serve.

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## Le Deuce

1oz Absolut Vodka  
1oz Raspberry Puree  
1/4oz Absinthe  
4oz Freixenet Sparkling Wine  
Garnish: 1 Raspberry

Glassware: Champagne Flute

Instructions: Pour 1 ounce of Absolut into a champagne flute then a ¼ ounce of Absinthe and Raspberry puree. Top with Freixenet until it reached the top of the glass. Stir twice gently with bar spoon to incorporate ingredients. Drop 1 Raspberry into bottom of flute and serve.