

The Classic Side Car

When it comes to cocktails, I usually default to a margarita or gin martini. But sometimes I like to shake things up and use those dusty bottles in the back of my liquor cabinet. One day I found a nice bottle of unopened cognac way in the back and decided to put it to good use by making an old classic, the Sidecar. Whenever I drink one of these, I feel as if I should be wearing a sequined dress, sipping quietly at a booth in an old speakeasy. It's very Nick and Nora.

I can't take credit for the recipe, but here is the standard way to make one.

INGREDIENTS

1 $\frac{1}{2}$ ounces cognac

$\frac{3}{4}$ ounce Cointreau

$\frac{3}{4}$ ounce fresh lemon juice

Sugar (to garnish rim)

Orange twist (for glass garnish)

PREPARATION

Using a coupe glass, rub some lemon around the rim. Coat the rim of a coupe glass with sugar, and set aside. In a shaker, add the cognac, Cointreau and lemon juice. Add ice $\frac{3}{4}$ of the way up the shaker. Shake well until chilled. Strain and pour into coupe glass. Garnish with an orange twist.