



The New York Times
October 2013
USA

The New York Times



*'Pouring Ribbons' sidecar with Pierre Ferrand
1840 original Formula Cognac and Pierre
Ferrand Dry Curacao'*

Pouring Ribbons' Sidecar



By [MELISSA CLARK](#)

TOTAL TIME

10 minutes plus time to cool the syrup

INGREDIENTS

- 125 grams (1/2 cup) Demerara sugar
- Orange slice, for garnish
- Granulated sugar, for rim
- 2 ounces Cognac, preferably Pierre Ferrand 1840
- 3/4 ounce dry Curaçao, preferably Pierre Ferrand
- 3/4 ounce fresh lemon juice

- 1 dash orange bitters
- Orange twist

PREPARATION

1.

In a small pot over low heat, simmer the Demerara sugar with 1/4 cup cold water. Stir until sugar has melted, about 5 minutes, and let cool. (You will have extra syrup.)

2.

Rub orange slice around half the outer rim of a coupe glass. Place sugar in a small dish. Holding glass parallel to dish, coat with sugar only the half you've rubbed with the orange. Set aside.

3.

Combine 1/2 teaspoon simple syrup, the cognac, Curacao, lemon juice and bitters in a mixing glass. Add ice, then cover, shake and strain into the sugared glass. Garnish with an orange twist and serve.