

## COLD WEATHER COCKTAILS

The days are getting shorter, the temperatures are getting cooler, and the leaves are changing colors. It's unavoidable - fall is on its way. Whether it's a season you love or dread, fall is the perfect opportunity to try out some new cold-weather drink recipes. From Irish coffee to hot toddies, there's quite a variety of cocktails you can sip to take off the chill. Perfect a few classics now, and you'll have a great line up of drinks for tailgate parties, crisp evenings in front of the fire, and holiday entertaining.

Hot cocktails don't get much more classic than an Irish coffee. It's the quintessential stiff drink for warming up cold toes and noses.

### **Classic Irish Coffee** (recipe from Liquor.com)

1.5 oz Jameson Irish Whiskey

1 oz Brown sugar syrup\*

Hot coffee

Unsweetened cream, lightly whipped

Add the whiskey and syrup to an Irish coffee glass and fill two-thirds of the way with coffee. Top with one inch of whipped cream.

*\*can substitute one tbsp. of brown sugar*



Another simple but satisfying cocktail is a hot buttered rum. Though it's varied in popularity over the centuries, this classic dates from the 1600's. A cold weather drink that's survived for over 400 years has to be something special, right?

### **Hot Buttered Rum** (recipe adapted from professorcocktail.com)

2 oz. dark rum

2 tsp. demerara sugar\*

1 tsp. salted butter

Hot water

2 dashes Angostura Bitters

*\*can substitute brown sugar*

In a pre-warmed Irish coffee mug or small coffee cup, add the sugar and a small amount of hot water. Stir until the sugar is dissolved. Add rum and fill with hot water. Add butter and bitters. Stir until combined.

Garnish with a cinnamon stick or orange slice, if desired. Can also be made with hot cider instead of water, for an even richer autumnal flavor.

If you're looking for something a little less formal, a little more "to taste", this hot toddy recipe, adapted from [joythebaker.com](http://joythebaker.com), is perfect - and something nice to sip when you're chilly or feeling under the weather:

### **Hot Toddy**

Teapot of hot water\*

A few shots of bourbon (pour according to how strong you like your toddy)

Half an orange or half a lemon, squeezed

Large spoonful or two of honey

Add the bourbon, the juice and the squeezed fruit half, and honey to the hot water in the teapot. Pour. Sip.



*\*I personally like to also add a few bags of black or ginger tea to the pot, especially when I have a cold*

If you're looking to go with a rich, dessert-like drink, you can't go wrong with one of the endless versions of spiked hot chocolate. There are so many liquors that blend beautifully with hot chocolate, including (but not limited to) Rum Chata, Baileys Irish Cream, Kahlua, vanilla or whipped cream vodka, Godiva Chocolate Liqueur, bourbon or peppermint schnapps.

If you want to go the quick and easy route, use pre-packaged hot chocolate, your choice of regular or non-dairy milk, and 1-2 ounces of your choice of liquor. If you want to make it a more decadent treat, take the time to make a homemade hot cocoa. Here's a recipe from [celebratingsweets.com](http://celebratingsweets.com) that uses just the basics to create a simple, but way-better-than-packet, hot cocoa.

### **Homemade Hot Cocoa**

4 cups milk (preferably whole or 2%)

¼ cup unsweetened cocoa powder

¼ cup granulated sugar

½ cup bittersweet or semisweet chocolate chips or chopped chocolate bar

¼ teaspoon pure vanilla extract

### Instructions

Place milk, cocoa powder and sugar in a small saucepan. Heat over medium/medium-low heat, whisking frequently, until warm (but not boiling). Add chocolate chips and whisk constantly until the chocolate chips melt and distribute evenly into the milk. Whisk in vanilla extract, serve immediately. Serves 4.



Having a nice hot cocktail as a reward for raking leaves or just to lift your spirits as days get short and colder can make the season even more enjoyable for both fall fanatics, and those who'd be happy to skip right over it. Happy sipping!