

HOT DRINKS

HOT TODDIES, simple mixtures of hot water, sugar or honey, and a single spirit—usually bourbon, but any whiskey, rum, brandy, or even gin could be used—are remembered by many as old-fashioned cold remedies, especially by people who remember the first edition of this book. While it was thought that the spirit made you feel better, it was really the heat combined with the spirit that did the trick. Indeed, toddies are one of those classic comforts that we are loath to abandon even today. That's probably because hot drinks are both comforting and stimulating. You don't need a fireplace to feel the warmth of the hot drinks found on the following pages—though if you have a fireplace, all the better—from the classic Irish Coffee to the ethereal Hot Buttered Rum.

Many hot drinks employ coffee as their base, laced with either whiskey, rum, brandy, or liqueurs, or a combination of several of these. However, virtually any heated beverage can make a great hot drink, and in this section you'll find recipes made with hot chocolate, tea, cider, steamed milk, and even orange juice.

Whichever you choose, remember that the best hot drinks are made with high-quality ingredients: piping hot, freshly brewed coffee or tea, old-fashioned hot chocolate made with real cocoa and milk instead of a mix, cream you've whipped yourself (really, it only takes a couple of minutes), and fresh spices.

Lastly, heed the temperature of these drinks, take your time with them, and prolong the pleasure they bring.

 **AMARETTO TEA**

6 oz. Hot Tea
2 oz. Amaretto

Pour hot tea into parfait glass, putting a spoon in the glass to prevent cracking. Add amaretto, but do not stir. Top with whipped cream.

 **AMERICAN GROG**

1 cube Sugar
¾ oz. Lemon Juice
1½ oz. Light Rum

Pour ingredients into hot Irish coffee glass and fill with hot water. Stir.

 **APRIHOT**

3 oz. Apricot-flavored Brandy
3 oz. Boiling Water

Combine in Irish coffee glass with a dash of cinnamon, and garnish with an orange or lemon slice.

 **BLACK GOLD**

¼ oz. Triple Sec
¼ oz. Amaretto
¼ oz. Irish Cream Liqueur
¼ oz. Hazelnut Liqueur
4 oz. Hot Coffee
1 dash Cinnamon Schnapps

Pour first four ingredients into Irish coffee glass. Add coffee and schnapps and stir. Top with whipped cream and shaved chocolate. Serve with a cinnamon stick as stirrer.

 **BLUE BLAZER**

2½ oz. Blended Whiskey
2½ oz. Boiling Water
1 tsp. Sugar

Use two large, silver-plated mugs with handles. Put the whiskey into one mug and the boiling water into the other. Ignite the whiskey and, while it is flaming, mix both ingredients by pouring them four or five times from one mug to the other. If done well, this will have the appearance of a continuous stream of liquid fire. Sweeten with sugar and serve with a twist of lemon peel. Serve in Irish coffee glass.

 **BOSTON CARIBBEAN COFFEE**

1 oz. Crème de Cacao (Brown)
1 oz. Dark Rum
Hot Coffee

Pour liqueur and rum into sugar-rimmed Irish coffee glass. Fill with freshly brewed coffee. Top with whipped cream and sprinkle with cinnamon. Garnish with a cinnamon stick as a stirrer.

 **BRANDY BLAZER**

1 cube Sugar
1 piece Orange Peel
2 oz. Brandy

Combine all ingredients in old-fashioned glass. Light the liquid with a match, stir with a long spoon for a few seconds, and strain into hot Irish coffee glass.

 **CAFÉ L'ORANGE**

½ oz. Cognac
½ oz. Triple Sec
1 oz. Mandarine Napoléon
4 oz. Hot Coffee

Pour cognac and liqueurs into Irish coffee glass. Add coffee. Top with whipped cream and garnish with finely chopped orange rind.

 **CAFFÈ DI AMARETTO**

1 oz. Amaretto
1 cup Hot Coffee

Add amaretto to a cup of hot black coffee, then transfer to Irish coffee glass. Top with whipped cream.

 **CAPRICCIO**

1 tbsp. Sugar
½ oz. Brandy
½ oz. Crème de Café
1 oz. Amaretto

Hot Coffee

Put sugar in bottom of Irish coffee glass rimmed with cinnamon-sugar. Add brandy and liqueurs. Fill ¾ full with coffee. Top with whipped cream, toasted almond slices, and a maraschino cherry.

 **CHOCOLATE COFFEE KISS**

¾ oz. Coffee Liqueur
¾ oz. Irish Cream Liqueur
1 splash Crème de Cacao (Brown)
1 splash Mandarine Napoléon
1½ oz. Chocolate Syrup

Hot Coffee

Combine first five ingredients in Irish coffee glass, and then fill with coffee. Top with whipped cream and garnish with shaved chocolate and a maraschino cherry.

 **COFFEE NUDGE
(KIOKE COFFEE)**

½ oz. Brandy
 ½ oz. Coffee Liqueur
 ½ oz. Crème de Cacao
 (Dark)
 5 oz. Hot Coffee

In a pre-warmed Irish coffee glass, add the brandy, coffee liqueur, and crème de cacao. Pour in the coffee. Top with a dollop of whipped cream. Optional: Sprinkle grated chocolate as a garnish. Serve with cocktail straws.

 **DOUBLEMINT**

1 oz. Spearmint Schnapps
 Hot Coffee
 1 dash Crème de Menthe
 (Green)

Pour schnapps into Irish coffee glass and then fill with coffee. Top with whipped cream. Add crème de menthe for color.

 **GIN TODDY (HOT)**

1 cube Sugar
 Boiling Water
 2 oz. Gin

Put sugar into Irish coffee glass and fill $\frac{2}{3}$ full with boiling water. Add gin. Stir and garnish with a slice of lemon. Garnish with fresh-grated nutmeg on top.

 **HANDICAPPER'S
CHOICE**

1 oz. Irish Whiskey
 1 oz. Amaretto
 5 oz. Hot Coffee

Pour whiskey and Amaretto into Irish coffee glass and fill with hot coffee. Top with whipped cream.

 **HOT BRANDY
ALEXANDER**

¾ oz. Brandy
 ¾ oz. Crème de Cacao
 (Brown)
 4 oz. Steamed Milk

Pour ingredients into heated Irish coffee glass. Top with whipped cream and chocolate shavings.

 **HOT BRANDY TODDY**

1 cube Sugar
 Boiling Water
 2 oz. Brandy

Put sugar into Irish coffee glass and fill $\frac{2}{3}$ full with boiling water. Add brandy and stir. Garnish with a slice of lemon and fresh-grated nutmeg.

 **HOT BRICK TODDY**

- 1 tsp. Butter
- 1 tsp. Powdered Sugar
- 3 pinches Cinnamon
- 1 oz. Whiskey
- 1 oz. Boiling Water

Put first three ingredients into Irish coffee glass. Dissolve thoroughly. Add whiskey, fill with boiling water, and stir.

 **HOT BUTTERED RUM**

- 1 tsp. Brown Sugar
- Boiling Water
- 1 tbsp. Butter
- 2 oz. Dark Rum

Put sugar into Irish coffee glass and fill $\frac{2}{3}$ full with boiling water. Add butter and rum. Stir and garnish with fresh-grated nutmeg on top.

 **HOT BUTTERED WINE**

- $\frac{1}{2}$ cup Muscatel
- $\frac{1}{4}$ cup Water
- 1 tsp. Butter
- 2 tsps. Maple Syrup

Heat wine and water just to simmering—do not boil. Preheat Irish coffee glass with boiling water. Pour heated wine mixture into glass and add butter and maple syrup. Stir and garnish with fresh-grated nutmeg on top.

 **HOT CINNAMON ROLL**

- Hot Apple Cider
- $1\frac{1}{2}$ oz. Cinnamon Schnapps

Pour hot cider into Irish coffee glass. Add schnapps. Top with whipped cream. Add a cinnamon stick as a stirrer.

 **HOT GOLD**

- 6 oz. Very Warm Orange Juice
- 3 oz. Amaretto

Pour orange juice into red-wine glass or mug. Add amaretto and garnish with cinnamon stick as stirrer.

 **HOT KISS**

- $\frac{1}{2}$ oz. Crème de Menthe (White)
- $\frac{1}{2}$ oz. Crème de Cacao (White)
- 1 oz. Irish Whiskey
- 6 oz. Hot Coffee

Pour liqueurs and whiskey into Irish coffee glass. Add coffee and stir. Top with whipped cream and garnish with a chocolate-covered mint.

 **INDIAN SUMMER**

2 oz. Apple Schnapps
Hot Apple Cider

Wet rim of sour glass and dip in cinnamon. Add schnapps and top off with cider. Garnish with a cinnamon stick, if desired.

 **IRISH COFFEE**

1½ oz. Irish Whiskey
Hot Coffee
Sugar to taste

Into Irish coffee glass rimmed with sugar, pour Irish whiskey. Fill to within ½ inch of top with coffee. Add sugar, if desired. Cover surface to brim with whipped cream.

 **ITALIAN COFFEE**

½ oz. Amaretto
Hot Coffee
1½ tbsps. Coffee Ice Cream

Pour amaretto into Irish coffee glass. Fill with hot coffee. Top with coffee ice cream and sprinkle with ground coriander.

 **JAMAICA COFFEE**

1 oz. Coffee-flavored Brandy
¾ oz. Light Rum
Hot Coffee

Pour brandy and rum into Irish coffee glass. Fill with hot coffee. Sweeten to taste. Top with whipped cream and fresh-grated nutmeg.

 **MEXICAN COFFEE**

1 oz. Coffee Liqueur
½ oz. Tequila
5 oz. Hot Coffee

Stir coffee liqueur and tequila in Irish coffee glass, add coffee, and top with whipped cream.

 **MEXITALY COFFEE**

¾ oz. Coffee Liqueur
¾ oz. Amaretto
Hot Coffee

Dip rim of Irish coffee glass in maraschino cherry juice, then in cinnamon-sugar. Pour liqueurs into glass and add coffee. Top with whipped cream and shaved chocolate.

 **MULLED CLARET**

1 cube Sugar
 1 oz. Lemon Juice
 1 dash Bitters
 1 tsp. Mixed Cinnamon and Nutmeg
 5 oz. Claret or Red Wine

Put all ingredients into a metal mug. Heat poker red-hot and hold in liquid until boiling and serve—or just warm on a stove and serve in Irish coffee glass.

 **RAZZMATAZZ**

1 oz. Black Raspberry Liqueur
 ½ oz. Crème de Cassis
 ½ oz. Coffee Liqueur
 Hot Coffee

Pour liqueurs into Irish coffee glass. Add coffee. Top with whipped cream and garnish with berries in season.

 **RUEDESHEIM KAFFE**

3 cubes Sugar
 1½ oz. Brandy
 Hot Coffee

Place sugar cubes in Irish coffee glass. Add brandy and set aflame. Allow to burn for a good minute, and then fill with coffee. Top with whipped cream and sprinkle with grated chocolate.

 **RUM TODDY (HOT)**

1 cube Sugar
 Boiling Water
 2 oz. Light or Dark Rum

Put sugar into Irish coffee glass and fill $\frac{2}{3}$ full with boiling water. Add rum and stir. Garnish with a slice of lemon and fresh-grated nutmeg.

 **RUSSIAN COFFEE**

½ oz. Coffee Liqueur
 ½ oz. Hazelnut Liqueur
 ¼ oz. Vodka
 Hot Coffee

Pour liqueurs and vodka into Irish coffee glass. Add coffee. Top with whipped cream.

 **SNOW BUNNY**

1½ oz. Triple Sec
 Hot Chocolate

Pour Triple Sec into Irish coffee glass. Fill with hot chocolate. Garnish with a stick of cinnamon for flavoring and to use as a stirrer.

 **SPANISH COFFEE**

1 oz. Spanish Brandy
 Hot Coffee

Add coffee to brandy in Irish coffee glass and top with whipped cream.

**STEAMING PEACH**

2 oz. Peach Schnapps

4 oz. Hot Water

Pour schnapps into snifter.
Add hot water and stir. Float
an orange slice as a garnish.

**WHISKEY TODDY (HOT)**

1 cube Sugar

Boiling Water

2 oz. Blended Whiskey

Put sugar into Irish coffee
glass and fill $\frac{2}{3}$ full with boil-
ing water. Add whiskey and
stir. Garnish with a slice of
lemon and fresh-grated
nutmeg.