

Winter Warm-ups!

It's time to get toasty! Heat up your favorite winter drink with the addition of spirits!



TITO'S HOT CHOCOLATE



1½ oz. Tito's Vodka
1½ oz. Crème de Menthe
4 oz. hot chocolate
Whipped cream
Chocolate syrup

Combine first three ingredients in a mug. Top with whipped cream and a drizzle of chocolate syrup.

HOT BUTTERED RUM

1 Tbsp. butter
1 tsp. brown sugar
3 dashes cinnamon
1 pinch nutmeg
2 oz. Sailor Jerry Spiced Rum
Hot water

Muddle butter, sugar and spices in a mug. Add rum and top with hot water; gently stir.



TENNESSEE HONEY TODDY

1 oz. Jack Daniel's Tennessee Honey Whiskey
1 tsp. honey
1 tsp. fresh lemon juice
1 tea bag
Hot water

Combine first three ingredients in a mug. Add tea bag and top with hot water.

ESPRESSO DE SAN JUAN

1½ oz. Bacardí Superior Rum
1 oz. dark chocolate
1 oz. strong espresso coffee
¼ oz. fine white sugar
Pinch of chili flakes

Bring all ingredients to a gentle boil in a saucepan, stirring gently. Let it to cool for a few minutes before pouring it into a mug. Garnish with chocolate shavings and additional chili flakes.

BAILEYS CARAMEL & COFFEE

2 oz. Baileys Irish Cream with a Hint of Caramel Flavor
6 oz. hot coffee
Whipped cream
Caramel sauce

Combine Baileys and coffee in a mug and top with whipped cream and a drizzle of caramel sauce.



BOURBON BUTTERSCOTCH LATTE

4 oz. strong, hot coffee
½ oz. 1792 Ridgmont Reserve Bourbon
½ oz. butterscotch sauce
4 oz. heavy cream, whipped

Whip heavy cream for 1½ minutes, set aside. Combine first three ingredients in a mug. Pour whipped cream into mug, stir gently. Drizzle with additional butterscotch sauce.

HOT BUTTERED BOURBON & CIDER

1 cup apple cider
¼ cup water
1½ Tbsp. brown sugar
2 whole cloves
1 cinnamon stick
1½ Tbsp. chilled unsalted butter
¼ cup 1792 Ridgmont Reserve Bourbon
1 Tbsp. fresh lemon juice
Ground nutmeg

Bring first six ingredients to a simmer in a saucepan. Remove from heat; cover and let steep 15 minutes. Add butter to pan; bring back up to a simmer. Remove from heat; stir in bourbon and lemon juice. Pour into mug and garnish with nutmeg.

HOT & NUTTY WHISKY SOUR

3 oz. Canadian Mist Whisky
1½ oz. walnut-flavored liqueur
1½ oz. simple syrup
¼ oz. fresh lemon juice
Cinnamon stick

Bring all ingredients to a simmer in a medium saucepan. Pour into a glass mug and garnish with cinnamon stick.

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