



COOKING CLASSES
AT SUR LA TABLE

FOCUS SERIES
MIXOLOGY:
COLD-WEATHER COCKTAILS

WITH SUR LA TABLE CHEF

MENU:
IRISH COFFEE
HOT TODDY
HOT BUTTERED RUM

Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet.

Irish Coffee

- ☐ 2 tsp dark brown sugar
- ☐ Freshly brewed coffee, see notes on Pre-class prep for how much
- ☐ 2 ounces Irish whiskey
- ☐ 1 ounce heavy whipping cream
- ☐ Ground cinnamon
- ☐ Chocolate bar, for optional shaved chocolate garnish

Hot Toddy

- ☐ 1 to 2 ounce bourbon
- ☐ 1 TBSP honey
- ☐ 1 lemon
- ☐ Cinnamon stick

Hot Buttered Rum

- ☐ 2 ounces dark rum
- ☐ Cinnamon stick

Hot Buttered Rum Mix (this is enough for about 12 beverages)

- ☐ 6 TBSP unsalted butter
- ☐ 3 TBSP dark brown sugar
- ☐ 1 tsp ground cinnamon
- ☐ ¼ tsp ground nutmeg
- ☐ 1 orange
- ☐ 1 teaspoon vanilla bean paste or vanilla extract

Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

Cutlery and Tools

- ☐ Citrus juicer
- ☐ Chef or paring knife
- ☐ Small cutting board
- ☐ Whisk
- ☐ Fork
- ☐ Small bowls
- ☐ Microplane grater
- ☐ Vegetable peeler, optional for shaved chocolate garnish
- ☐ Measuring spoons

Barware

- ☐ Jigger or small liquid measuring cup
- ☐ Bar spoon

Glassware

- ☐ Irish coffee glass or mugs

Cookware and Other

- ☐ Tea kettle or saucepan for heating water
- ☐ Coffee maker, any type to brew coffee

Pre-Class Mise en Place and Notes

- Please gather all ingredients before class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.

All recipes

1. Right before class brew your favorite coffee. 4 to 6 ounces brewed coffee per Irish Coffee you wish to make.
2. Remove butter from refrigerator about 1 hour before class to soften.
3. Fill a kettle or saucepan with filtered water.

IRISH COFFEE

Yield: 1 cocktail

Irish coffee is the true icon of cool weather, try swapping maple syrup or maple sugar for brown sugar for a delightful twist.

2 teaspoons dark brown sugar
4 to 6 ounces freshly brewed strong coffee
2 ounces Irish whiskey
1 ounce heavy whipping cream, lightly whipped

Freshly ground cinnamon, for garnish, optional
Chocolate shavings, for garnish, optional

1. To a bowl add cream, using a whisk or fork, and whip until slightly thickened, but still pourable.
2. To an Irish coffee mug, or your favorite mug add sugar and coffee, stir until sugar is dissolved. Add whiskey and stir to combine.
3. To create the iconic “float”: Place a spoon directly over the top of the coffee with the backside facing up. Slowly pour the cream over the back of the spoon. Pouring over the spoon diffused the stream and allows the cream to sit on top of the drink, rather than sinking to the bottom.
3. Garnish with cinnamon and chocolate shavings, and serve.

HOT TODDY

Yield: 1 cocktail

Often used as a remedy to ease cold symptoms, this soothing beverage goes hand-in-hand with cool weather.

1 to 2 ounces bourbon

1 tablespoon honey

2 teaspoons freshly squeezed lemon juice

6 to 8 ounces almost boiling water (170° to 180°F)

Lemon wheel, for garnish

Cinnamon stick, for garnish

1. To your favorite mug add bourbon, honey, lemon juice, and hot water. Stir until dissolved and thoroughly mixed.
2. Garnish with lemon and cinnamon, serve hot or warm.

HOT BUTTERED RUM

Yield: 1 cocktail

The water for this cocktail should be about 170° to 180° F, if you don't want to have a thermometer nearby boil water, then let sit off heat for about 1 minute before pouring over the Buttered Rum Mixture.

2 teaspoons Hot Buttered Rum mixture, recipe included

6 ounces almost boiling water

2 ounces dark rum (can use spiced rum if you desire)

Cinnamon stick, for garnish

Orange wheel, for garnish, optional

1. To an Irish coffee glass or coffee mug add Hot Buttered Rum mixture, pour the hot water over top and mix well. Add rum and stir to combine.

2. Garnish with a cinnamon stick and orange wheel (optional). Enjoy!

HOT BUTTERED RUM MIX

Yield: about 2/3 cup, or about 1 dozen beverages

This mix can also be used to make a non-alcoholic beverage. Mix 2 teaspoons of this butter base with 2 ounces of milk (or non-dairy milk), or better yet, ice cream, then top with boiling water and mix!

6 tablespoons unsalted butter, softened
3 tablespoons dark brown sugar
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/2 teaspoon orange zest
1 teaspoon vanilla bean paste or vanilla extract

1. To a medium mixing bowl add butter, sugar, cinnamon, nutmeg, and orange zest. Using a fork, mash ingredients together until combined. Add the vanilla in two increments, mixing well until fully incorporated.
2. Use immediately, or transfer to a food storage container and keep in the refrigerator for future uses, for up to 2 weeks.