

Hot Drinks for a Cold Wintr'y Evening

Since we have a tradition of posting recipes to the google group, here goes. The recipes have been tailored for giving 11 or 12 people half-servings. Adapting them to 1 or 2 people may range from easy to, well, mixed results. The vegan whip and froth are best made for at least 2 full servings, but they can be saved in the fridge for a few days.

A little story about the froth for the Irish coffee.

None of the vegan versions I found online worked, so I had to develop my own.

With each attempt, I had to test to make sure it would float on the Irish coffee, yet not get too solid like whipped cream.

I didn't want to test with plain coffee, in case the alcohol made a difference on relative gravity.

So day after day, I had a *lot* of Irish coffee for a couple of weeks.

Fortunately I learned how to make solid whip along the way, unintentionally.

Hot Toddy

Servingware

Serve in the larger fancy teacups.

Place a cinnamon stick at each place.

Ingredients

- 36 oz (4 ½ cups) water
- 6 teabags
- 9 ounces Bulleit Bourbon (¾ oz per person)
- 2 oz honey
- 1 Tbsp lemon juice
- 11 lemon rounds for garnish
- 11 cinnamon stick (optional, for garnish)

Instructions

1. Pour ¾ oz bourbon into each person's teacup
2. Steep tea
3. Dilute honey in about ¼ to ½ cup of tea
4. Mix lemon in the honey-tea
5. Stir honey-lemon into the teapot
6. Pour tea, stir bourbon in with a cinnamon stick.

Wassail

Start 1 hour ahead, because the slow cooker takes time to warm up.

Equipment

- Slow cooker
- Ladle
- Pitcher pre-warmed with hot water
- Wine glasses, but mugs are better if you have them

Ingredients

- 2 12-oz bottles of brown ale (Scottish Christmas ale)
- 2 oz Drysack dry sherry
- 1 apple, cored and scored
- ½ tsp lemon zest
- 1 long orange peel, studded with cloves
- seeds from 3-4 cardamom pods
- ¼ cup brown sugar, packed
- slices for garnish
- grated nutmeg for garnish

Instructions

1. Add everything but the brown sugar and garnishes to the slow cooker.
2. Run the slow cooker on low - run for 30 minutes after it gets up to heat.

Serve

1. Warm up pitcher with hot water
2. Add brown sugar and stir until dissolved.
3. Turn off the slow cooker, pour hot water out of pitcher, fill pitcher with Wassail
4. Serve and garnish

Glühwein

Start 1 ½ hour ahead to give the slow cooker time to warm up.

Equipment

- Slow cooker
- Ladle
- Pitcher
- wine glasses or brandy snifters if you have them

Ingredients

- 1 bottle syrah (750 ml)
- 12 oz cream sherry
- 12 oz benedictine
- juice and peel of ½ orange
- ¾ oz honey
- garnishes
 - peel of ½ orange
 - cinnamon stick
 - anise star
 - grated nutmeg

Instructions

1. Add ingredients to slow cooker
2. Warm on low, at least an hour past when it gets up to heat

Serve

1. Warm up pitcher with hot water.
2. Turn off the crock pot, pour hot water out of pitcher, fill pitcher with Glühwein
3. Serve and garnish

Hot Buttered Rum

Ingredients

- 12 oz gold rum
- 6 Tbsp batter - recipe to follow
- 32 oz Boiling water
- Grated nutmeg garnish
- Cinnamon stick garnish

Procedure

1. Warm up pitcher with hot water.
2. Pour the hot water out of the pitcher.
3. Put the batter the pitcher.
4. Add a little boiling water to soften the batter, and stir until it is liquid.
5. Add the rum.
6. Fill with boiling water and stir.

Serve

1. Best served in warm mugs if you have them.
2. Garnish with freshly grated nutmeg and a cinnamon stick.

Batter

Ingredients

- 1 lb softened butter - Myoko's vegan butter works fine
- 1 lb brown sugar
- 1 lb white granulated sugar
- 1 Tbsp ground cinnamon
- 1 tsp ground cloves
- 1 tsp ground nutmeg
- 1 qt lightly softened vanilla ice cream - vegan works fine

Procedure

1. In a large mixing bowl, stir all but the ice cream.
2. Add ice cream and stir again.
3. Transfer by tablespoonfuls to a partitioned container or ice cube tray.
4. Seal or cover with foil.
5. Freeze. It never really gets hard enough to dump together into one container.

Red Hot Cider

From Liquid Intelligence p. 188, pan-style.

Adjusted here to make 3 servings (6 half-servings) at a time.

Don't try to do more than that. You don't want to set the house on fire.

Equipment

- 9" skillet
- long-handle butane lighter
- pot holders

- metal spatula - something with good scraping capability
- sharp paring knife for orange peel
- wine glasses or wide rimmed teacups if you have them

Ingredients

- 3 Tbsp granulated sugar
- 3 oz apple brandy (50% alcohol by volume)*
- 3 short cinnamon sticks
- 6 dashes orange bitters
- 9 oz (90 ml) hard apple cider
- ¾ oz (1 ½ Tbsp) lemon juice (strained if fresh)
- ⅛ tsp of salt
- 6 strips of orange peel garnish - scrape rind, need about ½" x 1 ½" each

* We could only find 40% (80 Proof), so we added a smidge of Grain alcohol. You need 100 Proof for ignition.

Procedure

1. Put the sugar in skillet over high heat.
2. Heat until the sugar turns brown but don't let it burn.
3. Add the brandy and the cinnamon stick and ignite.
4. Allow to burn for a few seconds with caution.
5. Add the bitters while it is burning - hold the bottle high above the flames
6. Add the cider and allow to extinguish - pour from high above the flames
7. Add lemon juice and saline or salt.
8. Remove from heat.
9. Stir and scrape with a spatula to dissolve the caramel stuck to the bottom, and don't get scalded.
10. Serve in a wide teacup.
11. Express the orange peel over the top.

Vegan GF French Hot Chocolate

Equipment

- Blender
- Induction cooktop
- medium saucepan - 1 1/2 to 2 quarts
- stir spoon
- Mugs

Sweetened Solid Whip

Make ahead and refrigerate.

Ingredients

- 18 oz. unsweetened Soy Silk
- 2 Tbsp shaken coconut cream*
- 1 ½ tsp confectioners sugar

- about 1/2 to 1 tsp Xanthan gum
- * If it's thoroughly separated, scrape into a bowl, and beat with a fork. Also, you might end up needing more to achieve the desired consistency.

Instructions

1. Add soy milk, coconut cream, and sugar to blender.
2. Blend briefly, until smooth.
3. Sprinkle Xanthan gum 1/4 tsp at a time.
4. Run the blender.
5. Repeat steps 3 and 4 until the desired consistency is achieved.

Cocoa

Ingredients

- 36 oz Soy milk (any GF soy milk will do)
- 5 oz cocoa powder
- 3/4 cup sugar
- 1 3/4 cup chocolate chips
- 1/4 tsp salt
- 9 oz Absinthe
- garnish with Pocky sticks and whip

Instructions

Whisk everything but Absinthe and garnish in saucepan on medium heat. Turn off saucepan when chocolate is smooth.

Serve

1. Warm pitcher with hot water.
2. Whisk Absinthe into chocolate in saucepan.
3. Pour out pitcher, pour chocolate into pitcher.
4. Pour chocolate into a mug.
5. Spoon whip into the mug and garnish with a Pocky stick.
6. Enjoy the simultaneous hot and cold of chocolate and whip.

Vegan GF Irish Coffee

Equipment

- Blender
- Coffee pot with filter
- Best served in glass mugs, so you can see the separation between coffee and froth

Froth

Make ahead and refrigerate.

Ingredients

- 20 oz. unsweetened soy milk

- 1½ Tbsp shaken coconut cream*
- ⅛ to ¼ tsp Xanthan gum

* If it's thoroughly separated, scrape into a bowl, and beat with a fork. Also, you might end up needing more to achieve the desired consistency.

Instructions

1. Add soy milk, coconut cream, and sugar to blender.
2. Blend briefly, until smooth.
3. Sprinkle Xanthan gum ¼ tsp at a time.
4. Run the blender.
5. Repeat until desired consistency. Don't let it get too solid.

Coffee

Brew ahead.

Ingredients

- 6 cups of strong coffee.
- ¼ cup brown sugar, packed
- 9 oz Tullamore Dew

Serve

1. Add brown sugar and Tullamore Dew to coffee and stir.
2. Serve and top with froth. Pour froth along side of mug or over a spoon so it doesn't mix with the coffee.
3. Enjoy the simultaneous hot and cold of coffee and froth.