

HOT BUTTERED RUM

When I was a child, my mom would serve this to me (without the alcohol) on cold, winter nights. I remember it with such fondness for the cozy feeling it evoked. Enjoy it with your loved ones around the fire on a blustery, winter evening, and you'll create some treasured memories too.

Please note: this is entirely different than a traditional Hot Buttered Rum which you might order at a bar.



2 c. softened vanilla ice cream

1 c. granulated sugar

1 c. **dark** brown sugar

2 sticks butter, melted

dark rum

boiling water

nutmeg

To make your Hot Buttered Rum batter:

In a small bowl, combine two sugars. Add melted butter and stir. Stir in softened ice cream until smooth. Store in freezer until ready to use.

To make ONE Hot Buttered Rum:

Use an 8 oz. mug to combine your drink. Alternatively, you can mix it in a one-cup measuring cup and then pour it into a mug. But the measurements given will be perfect for just an 8 oz. mug.

Combine in mug (or measuring cup): a generous 1/4 c. of Hot Buttered Rum batter, 1/2 jigger of **dark** rum, and enough boiling water to fill cup. Stir to thoroughly melt your batter and until mixture is slightly frothy. Top with a sprinkling of nutmeg.

*For a non-alcoholic version, simply eliminate the rum.