

## HOT BUTTERED RUM RECIPE

Unlike eggnog or mulled wine, the hot buttered rum cocktail originated much closer to home – colonial America. Thanks to Jamaica’s abundance of sugar cane farms, rum – which is distilled from molasses, a byproduct of sugar – was easily accessible and not as heavily taxed as European imports.

During the winter holidays, most colonial American families would add their own unique blend of spices to their rum, which they warmed to help keep the chill away. With the addition of a batter of butter and sugar, the hot buttered rum was born.

## INGREDIENTS

### To share:

- 1 cup spiced rum
- ½ stick of unsalted butter, softened
- ¼ cup brown sugar
- 1 tsp ground cinnamon
- 1 tsp ground clove
- 1 tsp ground allspice
- 1 tsp ground nutmeg
- 1 tsp vanilla extract
- 2.5 cups hot water

### Single serving:

- 2 ounces spiced rum
- 1 tbsp unsalted butter, softened
- 1 tbsp brown sugar
- ¼ tsp ground cinnamon
- ¼ tsp ground clove
- ¼ tsp ground allspice
- ¼ tsp ground nutmeg
- ¼ tsp vanilla extract
- 5 ounces hot water

## INSTRUCTIONS

Whether making a single serving or a larger batch (which yields 4 servings), the process is largely the same. If making a single serving, you can blend ingredients right in your mug. If making a larger batch, it’s easier to blend ingredients in a larger, heatproof vessel before divvying out individual servings.

1. **Blend** sugar, butter, ground spices, and vanilla extract.
2. **Add** rum and hot water.
3. **Stir** all ingredients together and garnish as desired.
  - A cinnamon stick garnish is common.
4. **Serve** warm and enjoy!

Variation for preparing enough “To Share”:

1. If you don’t have a large, heatproof vessel, **combine** sugar, butter, spices, and vanilla extract in a bowl.
2. **Divvy** out equal portion of batter into four mugs.
3. **Top** each mug with 2 ounces of rum and 5 ounces of hot water.
4. **Stir** together, garnish, and enjoy!