

Specialty Coffee and hot beverages

Even though spring has sprung, when the sun starts to set and the temperature begins to drop, specialty coffees and hot drinks are a perfect way to stay warm. My favorites' include the B-52 Coffee, Blueberry Tea, Hot Toddy, Monte Cristo, Irish Coffee and Spanish Coffee.

Instead of regular coffee, try using Cafe Americano to make your specialty coffees. Cafe Americano is made with 1 shot of espresso and $\frac{3}{4}$ cup boiling water and lends a fuller-bodied flavour to your specialty coffees.

Here are some fun ways to enjoy your coffee and tea:

B-52 Coffee:

1/2 oz Kahlua

1/2 oz Irish Cream

1/2 oz Grand Marnier, Triple Sec, or Cointreau

Fresh Coffee or Cafe Americano

Pour it into a sugar rimmed glass mug. Whip cream and cherry optional!

Blueberry Tea:

1/2 oz Grand Marnier, Triple Sec, or Cointreau

1/2 oz Disaronno Amaretto

Orange Pekoe Tea

Pour ingredients into a snifter and add as little or as much tea as you like. It is best to put the liquor in your snifter glasses and serve it with a pot of tea so that your guests can add as much tea as they like.

Hot Toddy:

1 oz. Brandy or Rye Whisky

Boiling Hot Water

1 spoon of sugar

2 wedges of lemon

In a glass mug, add liquor, sugar, the juice of one lemon wedge, hot water and stir. Garnish your glasses with the other lemon wedge.

Monte Cristo:

1/2 oz. Grand Marnier, Triple Sec, or Cointreau

1/2 oz. Kahlua

Fresh Coffee or Cafe Americano

Pour it into a sugar rimmed glass mug. Whip cream and cherry optional!

Irish Coffee:

1 oz. Irish Whisky

Fresh Coffee or Cafe Americano

Serve in a glass mug and top with whipped cream.

Spanish Coffee

1/2 oz. Light Rum

1/2 oz. Kahlua

Fresh Coffee or Cafe Americano

Pour it into a sugar rimmed glass mug. Whip cream and cherry optional!

These are six great ways to ease into the evening and stay warm and a great way to show your guest some extra hospitality.

Other liqueurs that are great to add to coffee include Frangelico, McGuinness Creme de Banane, McGuinness Creme de Cacao, and McGuinness Creme de Menthe.

Tea lends itself to many liquors and liqueurs. Try adding Apricot Brandy, Peach Schnapps, Cherry Whisky, or Limoncello for a new twist on your regular cup of tea.

Kahlua - Liqueurs - 375 ml \$16.29

Bailey's Irish Cream - Liqueurs - 375 ml \$15.78

Grand Marnier Cordon Rouge - Liqueurs - 375 ml \$23.78

Disaronno Amaretto - Liqueurs - 375 ml \$14.99

Chemineaud Brandy - 375 ml \$13.49

Jameson Irish Whiskey - 375 ml \$17.29

Bacardi Carta Blanca White Rum 375 ml \$13.29

Enjoy!

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