

HOT BUTTERED RUM

- 2 oz aged rum
- heavy ½ oz demerara syrup
- heaping teaspoon spiced compound butter
- 3 ½ oz water
- grated nutmeg for garnish

On the Stove

Place butter in a mug. Combine rum, syrup, and water in a small pot or saucepan. Cover and heat until barely bubbling. Pour mixture into the mug, and stir until the butter is melted. Grate nutmeg on top.

In the Microwave

Combine all ingredients, including butter, in a mug and microwave for 90 seconds or so. Stir until butter is melted. Grate nutmeg.

SPICED COMPOUND BUTTER

- 1 stick of butter
- teaspoon ground cinnamon
- ½ teaspoon ground allspice
- ¼ teaspoon ground clove
- ¼ teaspoon ground cardamom
- 1 tablespoon brown sugar

Let butter soften. Cream the spices into the butter. Refrigerate.

