

MIRKWOOD DESIGNS presents...

Traditional Irish Coffee

- 4 ounces freshly brewed coffee
- 2 ounces Irish whiskey
(you can use less, but this is the traditional proportion)
- 2 sugar cubes *or* 2 teaspoons white or brown sugar
- 2 ounces heavy or whipping cream (*not whipped cream*)

Optional, but not traditional:

- Grated chocolate and/or nutmeg

Note: For a non-alcoholic version, omit both the whiskey and the sugar, increase the coffee to 5 ounces, and add 1 ounce of non-alcoholic Irish Cream coffee syrup.



Special equipment:

- Stemmed clear heat-resistant mug (these are sold as “Irish Coffee mugs”)

Yield: 1 serving.

1. In a small saucepan, heat the coffee, whiskey and sugar until the sugar dissolves; do not boil.
2. Meanwhile, *very slightly* whisk the cream until it just begins to become whipped cream.
3. Pour the coffee into the Irish Coffee mug and top with cream (**SEE BELOW**). Serve hot.
Optional: Grate chocolate and/or nutmeg on top of the cream.

How To Top With Cream:

This is trickier than you might think. The proportions of coffee, whiskey, and sugar are actually scientifically significant. It all has to do with fluid density, surface tension, and heady stuff like that. But I get a headache if I think about it too much.

Anyway, very carefully spoon the slightly whipped cream on top of the coffee. It will just begin to mix with the coffee, but should still remain a visible layer on top.

NOTE: Do not stir the cream into the coffee – the coffee is drunk through the layer of cream.

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