

Hot Buttered Rum

Ingredients:

- 1 qt Vanilla Ice Cream
- 1/2 lb Butter (2 sticks)
- 1/2 lb brown sugar
- 1/2 lb powdered sugar
- 2 tsp nutmeg
- 2 tsp cinnamon

Cream together and freeze. To serve: ~3 tbs mix in a mug, 1 jigger rum, 6 oz. boiling water.



Add a quart of vanilla ice cream to a large mixing bowl along with a half-pound of butter, or two sticks. Chopping them up beforehand saves a lot of mixing time so be sure to do that.



Measure out a half pound of brown sugar...



...and a half pound of powdered sugar.



Add it all to a mixing bowl with two teaspoons of nutmeg and two teaspoons of cinnamon.



Cream it all together with a hand mixer. Don't worry about getting it perfectly homogeneous; it's all just melting in a mug eventually. Get the butter down to small manageable bits and call it good.



To serve, get some water heating then add a couple of dollops to a mug (without slopping it everywhere like I did - this is easier once the mix is frozen).



Pour in some rum. You can figure out how strong you make it. Preferences vary pretty widely here. One thing I've noticed is that the mix dissolves much better if you give the rum/mix a good stir before pouring in the water. Do that now.



Add in your boiling water and enjoy!



Oh, and don't forget to freeze the rest. A six-cup container is about perfect if you want to avoid wasting space in your freezer. This little container of mix should last you through the holidays.