

HOT BUTTERED RUM

MAKES 4 DRINKS

ACTIVE TIME: 10 MIN START TO FINISH: 15 MIN

Of all the rums we tried for this recipe, we liked Myers's best. But Oronoco, a new white rum from Brazil, also made a beautifully balanced drink.

- 2 cups water
- 1/2 stick (1/4 cup) unsalted butter
- 1/4 cup packed dark brown sugar
- 1 teaspoon cinnamon
- 1/2 teaspoon freshly grated nutmeg
- 1/4 teaspoon ground cloves
- 1/8 teaspoon salt
- 2/3 cup dark rum

► Bring water, butter, brown sugar, cinnamon, nutmeg, cloves, and salt to a boil in a 1 1/2- to 2-quart saucepan over moderately high heat. Reduce heat and simmer, whisking occasionally, 10 minutes. Remove from heat and stir in rum. Serve hot.

BISHOP

MAKES 4 DRINKS

ACTIVE TIME: 5 MIN START TO FINISH: 1 1/4 HR

Why this once popular drink has faded into obscurity is a mystery to us. It's relatively light but packed with flavor, and it deserves to reclaim its place in the punchbowl.

- 1 navel orange
- 8 whole cloves
- 1 (750-ml) bottle Ruby Port

► Put oven rack in middle position and preheat oven to 400°F.

► Stud orange with cloves and roast in a small shallow ceramic or glass baking dish until browned and soft, about 1 1/2 hours. Carefully quarter orange, then bring orange quarters and Port just to a simmer in a 2- to 2 1/2-quart saucepan. Remove from heat and serve warm.

HOT TODDY

MAKES 1 DRINK

ACTIVE TIME: 5 MIN START TO FINISH: 10 MIN

Brandy or Scotch also work well in a toddy, but the vanilla sweetness of good bourbon was our favorite—this time, at least.

- 1 oz (2 tablespoons) bourbon
- 1 tablespoon mild honey
- 2 teaspoons fresh lemon juice
- 1/4 cup boiling-hot water

► Put bourbon, honey, and lemon juice in a 6-ounce mug. Top off with hot water and stir until honey is dissolved.

KASHMIRI CHAI WITH GIN

MAKES 4 DRINKS

ACTIVE TIME: 10 MIN START TO FINISH: 15 MIN

This chai is a knockout on its own, but gin adds subtle flavors that complement the chai's complexity. (Needless to say, since Kashmir is predominantly Muslim, alcohol would not be added there.) Nuts in a cocktail seemed a little odd at first, and it's fine to strain them out before serving, but most of us found them addictive.

- 1 1/2 tablespoons blanched almonds
- 1 1/2 tablespoons shelled and peeled pistachios (raw or roasted salted)
- 10 whole green cardamom pods, lightly crushed to remove seeds, discarding pods (see Shopping List, page 140), or 1/2 teaspoon ground cardamom
- 1 (1-inch) piece of cinnamon stick
- Large pinch of saffron threads (15 to 20)
- 1/4 teaspoon freshly grated nutmeg
- 2 cups whole milk
- 3 1/2 tablespoons packed light brown sugar, or to taste
- 1/8 teaspoon salt, or to taste
- 2 cups water
- 5 teaspoons loose black tea leaves such as Orange Pekoe
- 4 ounces (1/2 cup) full-flavored gin such as Tanqueray or Plymouth

SPECIAL EQUIPMENT: a mortar and pestle or an electric coffee/spice grinder

► Finely grind nuts, cardamom, cinnamon, and saffron with mortar and pestle or in grinder. Add nutmeg. ► Bring milk just to a simmer in a 2-quart heavy saucepan, then whisk in brown sugar, salt, and nut mixture and cook over low heat, stirring occasionally, 3 minutes to infuse flavors. ► Meanwhile, bring water to a boil in a 1-quart saucepan, then add tea leaves and boil 1 minute. Pour tea through a fine-mesh sieve into hot-milk mixture, discarding tea leaves, and cook chai over low heat 1 minute. ► Divide gin among 4 (8-ounce) mugs and top with hot chai. ☀

From left to right: Bishop, hot toddy, Kashmiri chai with gin, hot buttered rum. Previous page: Bishop.

