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**
- **½ stick (¼ cup) unsalted butter**
- **¼ cup packed dark brown sugar**
- **1 teaspoon cinnamon**
- **½ teaspoon freshly grated nutmeg**
- **¼ teaspoon ground cloves**
- **⅛ teaspoon salt**
- **⅔ cup dark rum**

▸Bring water, butter, brown sugar, cinnamon, nutmeg, cloves, and salt to a boil in a 1½- 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: 1¾ 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 punchtheon.

- **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 1½ hours.
▸Carefully quarter orange, then bring orange quarters and Port just to a simmer in a 2- to 2½-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**
- **¼ 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.

- **1½ tablespoons blanched almonds**
- **1½ 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 ½ teaspoon ground cardamom**
- **1 (1-inch) piece of cinnamon stick**
- **Large pinch of saffron threads (15 to 20)**
- **¼ teaspoon freshly grated nutmeg**
- **2 cups whole milk**
- **3½ tablespoons packed light brown sugar, or to taste**
- **⅛ teaspoon salt, or to taste**
- **2 cups water**
- **5 teaspoons loose black tea leaves such as Orange Pekoe**
- **4 ounces (½ 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.