

## 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: 1¼ 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.

