

Mixed Drinks With Ink

Volume 4 December 3, 2020



Hot Buttered Rum with apple juice

Good Evening and welcome to the Fourth volume of *Mixed Drinks with Ink*. Unfortunately, with the inclement weather we have had recently, I haven't had the chance to go to the grocery store to stock up on various seasonal ingredients. So, I had a bit of a time trying to figure out which Christmas themed drink to make next. Too many of them were calling for one offs that I simply don't keep in the pantry, like candy canes and apple ciders. Not to mention all of the weirdly specific alcohols.

After an exhaustive search, I was basically left with two choices, mulled spice wine or hot buttered rum. Since I wasn't planning on downing an entire bottle of wine by myself, I decided it was best to go with the buttered rum. I just hope that my cardiologist isn't reading this article...

Buttered rums were quite popular in the American colonies, as rum was easily accessible from the Caribbean. It's definitely an excellent cocktail for warming up on a cold winter night. David Wondrich's book *Imbibe!* Mentions that hot butter rum was also good for lubricating mustaches. I take it no one likes a rough mustache ride...

- * Always make sure that you have all of the listed ingredients available before you start any food / drink related projects.

Presentation

Colouration:	Hot chocolate with a caramel head	80% Opaque
Aroma:	Apple cinnamon with hints of nutmeg and allspice	
Flavour:	Dark rum with a little acidity from the apple juice	
	Apple cinnamon with hints of nutmeg and allspice	
Body:	Definitely a full body with a lubricating aspect	
Carbonation:	None, the 'head' is actually frothed butter	
Aftertaste:	Fresh nutmeg	
Additional notes:	I may have added too much butter to the recipe. Measuring small amounts of butter right out of the fridge isn't easy!	

Ink's Hot Buttered Rum

Yields 1 serving

Ingredient Checklist

- 1-1 ½ Tablespoons of soft butter (preferably unsalted)
- 1 Dash of Nutmeg
- 1 Dash of Cinnamon
- 1 Dash of Allspice
- 1 Teaspoon of Brown sugar
- 1-2 Oz of Dark Rum
- 5 Oz of Apple juice

Recipe

- Step 1** If the butter is stiff, microwave it for about 8-10 seconds
- Step 2** Muddle butter, nutmeg, cinnamon, allspice and brown sugar in an old fashioned glass.
- Step 3** Add dark rum to the mixture
- Step 4** Heat the apple juice without allowing it to boil. You want it hot, so it can melt the butter
- Step 5** Carefully pour the hot apple juice into the glass and stir until the butter has fully liquefied
- Step 6** Test the temperature before imbibing; no one wants a mustache injury during the holidays!

Final Thoughts

This was definitely one of the heavier mixed drinks I have ever drunk and I'm not referring to the ABV%. I do like apple cider, but I think the added butter may have been a little too much for my liking. Especially, when I tried washing out the glass after I was done. If the butter sticks to the inside of the glass like that I'm afraid to ask what it does to your insides...

If I were to do this recipe again, I would definitely use just a pat of butter and reduce the rum to 1 Oz.

I think I'm going to try to make more desserts this year, as the festive cocktails are a little taxing. Although some of the recipes look really fun!

Thanks for reading the article! I hope that you enjoyed it. If you have any suggestions or requests, feel free to leave me a note down in the comments section.

And as always, please remember to drink responsibly.

Cheers!

Ink

Works Cited / Resources

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