

IRISH COFFEE

10 tsp light brown sugar

1¼ cup Irish whiskey

8¾ cups coffee, freshly brewed and hot

20 ounces heavy cream, chilled and slightly whipped to pouring consistency

In each of 10 stemmed wine glasses, warmed slightly, place a teaspoon of sugar, then stir in 2 tablespoons of whiskey.

Now stir in the coffee, leaving ½ inch clear at the top.

Stir each glassful so that the sugar gets dissolved. Position the cup of a teaspoon so that it is just below the surface of the coffee mixture. Pour on the cream so that the flow hits the spoon. The spoon will help to disperse the cream so that ½ inch of cream will rest on the top.

Serve immediately.

Sip the hot coffee/whiskey mixture through the cream so that you get a mustache of cream around your lips as you drink. Irish or Gaelic coffee is served in restaurants and homes throughout England