

Brandy Alexander



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

From www.about.com

Makes 1

1oz brandy

1oz dark cream de cacao

1oz heavy cream

Ground nutmeg, for garnish

Pour brandy, cream de cacao and heavy cream into large cocktail shaker filled with crushed ice. Shake well and strain into chilled cocktail glass.

Garnish with freshly grated nutmeg.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by

meijer

Debbie Spangler ~ Certified Personal Chef

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