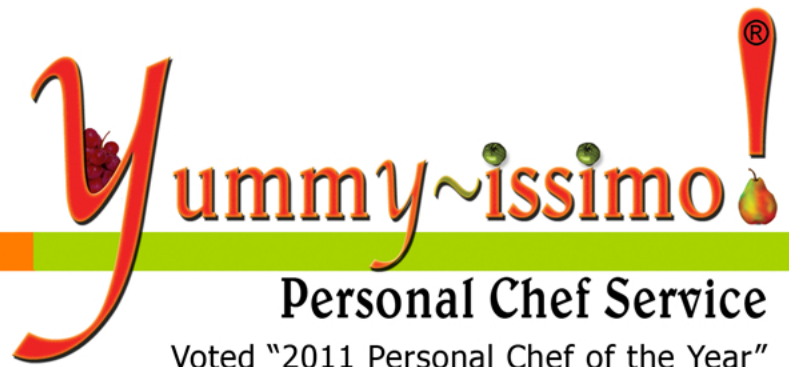


Irish Coffee



Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 Best Caterer"

The secret is heating the coffee mug and making sure the brown sugar is completely melted before you blend in the coffee

Makes 1

1 heavy shot hot espresso

1/4c heavy cream

1/4c Irish whiskey ~ recommend Bushmills

2t sugar

2T brown sugar

Have everything ready to assemble. Beat cream and sugar until it's the consistency of a heavy custard.

Pour the whiskey and brown sugar into your coffee mug and stir well until brown sugar is melted.

Heat coffee cup in microwave until hot.

Add hot espresso to whiskey/sugar mixture. Carefully layer whipped cream onto the top of the glass.

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

Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com