

Irish Coffee



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Makes 1

1 heavy shot hot espresso

1/4c Irish whiskey ~ recommend Bushmills

2T brown sugar

1/4c heavy cream

2t 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

Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com