

**MIXOLOGY**

# How to Embrace Mud Season



Espresso  
Martini

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# With Coffee, Chocolate and Cream Cocktails

**A**h, Mud Season. While it's a sure sign of spring and the end of a long, snowy Vermont winter, any Vermonter will tell you it's also messy and cold.

Embrace mud season with adult beverages. You can have it all this time of year: the warmth of an Irish coffee or the sophistication of a martini, mud-style. Here are a few choice recipes to try after a long day of mudding, or shoveling, as you wait for Memorial Day to plant the garden.



## Creamy Irish Coffee

- 4 cups strong, fresh coffee
- ¼ cups sugar
- ½ cup Irish whiskey
- 1 cup whipping cream
- 2 tablespoons sugar
- 2 tablespoons Irish whiskey

Place 4 cups of strong fresh coffee in a saucepan with ¼ cup of sugar, or to taste. Add ½ cup Irish whiskey and heat thoroughly, but do not boil. (Scotch whiskey, Bourbon or other whiskeys could be used.)

Meanwhile, whip 1 cup whipping cream until light. Beat in 2 tablespoons each of sugar and Irish whiskey.

Pour coffee into mugs or goblets, and pipe or spoon flavored cream on top.



## Mudslide

The classic Mudslide is a satisfying treat after a day of skiing or snowmobiling, or muddin'! Goes down easy, so pace yourself.

- Chocolate syrup, for glass
- 4 ounces vodka
- 2 ounces Kahlua
- 2 ounces Baileys Irish Cream
- ¼ cup heavy cream
- Ice
- Chocolate shavings, for garnish

Add chocolate syrup to the inside of two cocktail glasses. Add vodka, Kahlua, Baileys and heavy cream to a cocktail shaker. Fill with ice and shake until well chilled. Strain into glasses and garnish with chocolate shavings.



## Irish Coffee Martini

Irish coffee should be more than just coffee livened up with a dash from a flask. Treat yourself to the classic, creamy jolt of a traditional Irish coffee served in a martini glass. Great for Mud Season brunches.

- 2 ounces Irish cream liqueur
- 2 ounces Irish whiskey
- 2 ounces chilled brewed strong coffee
- ¼ teaspoon vanilla

## Espresso Martini

Add a little sophistication to an old classic formula and enjoy the taste of Irish coffee with the clean bite of a martini. Stimulating!

- ¾ ounce (1 ½ tablespoons) Kahlua or coffee liqueur
- 1 ounce (2 tablespoons) warm espresso or strong coffee
- 2 ounces of vodka
- Coffee beans, for the garnish

Make the espresso in an espresso maker or an Aero-press, or make very strong coffee.

Add the vodka, Kahlua and espresso to a cocktail shaker and fill it with ice. Shake vigorously until cold.

Strain into cocktail glass. Garnish with coffee beans.





Fill cocktail shaker half full with ice. Add first four ingredients; shake until well mixed and chilled. Strain into martini glass.

Top with a dollop of vanilla whipped cream — and green sprinkles, if desired.



### White Russian

Another classic abides: the White Russian — for those who want the coolness of coffee and cream without the chocolate.

- 2 ounces Kahlua
- 2 ounces vodka
- 2 ounces heavy cream
- Ice

Fill a rocks glass with ice. Pour Kahlua and vodka into the glass. Pour heavy cream over the top and serve.

### Mississippi Mudtini

*The Mississippi Mudtini offers the sophistication of a martini with the added layers of chocolate, nuts and marshmallow. It's like dessert in a glass!*

- 4 tablespoons marshmallow vodka
- 3 tablespoons chocolate liqueur
- 3 tablespoons heavy cream or milk
- 2 tablespoons pecan or other nut liqueur
- 2 teaspoons chocolate syrup
- Chocolate whipped cream
- Chocolate shavings

Mix marshmallow vodka, chocolate liqueur, milk/cream, nut liqueur and chocolate syrup in a shaker with ice. Shake for about 30 seconds.

Strain drink into glass. Top drink with whipped cream and chocolate shavings/curls.

