

Big Sky Hot Buttered Rum

Bon Appetit Magazine



Servings: 16

This recipe originated at a Montana ski resort in Big Sky. It's a wonderfully warming drink when the weather is nippy and is particularly good because the batter will keep for a long time.

1. For batter: Combine ice cream, sugars and butter in medium saucepan. Melt over low heat, stirring occasionally. Cool and store in airtight container until ready to use. Will keep in the refrigerator for months.
2. For each serving, pour boiling water into coffee mugs to heat the mug. Pour out water. To each mug add 3 tablespoons of batter. Add 3 tablespoons of rum to each mug, then add about 1/2 cup of boiling water. Stir to dissolve batter. Top with a dollop of whipped cream, sprinkle with nutmeg and serve.

2 cups vanilla ice cream
1 1/3 cups powdered sugar
1 1/3 cups brown sugar, firmly packed
1 cup butter
18 tablespoons dark rum
3 cups hot water
whipped cream
fresh grated nutmeg

Serving Ideas: It's very filling, so don't plan a heavy meal to follow. If the mixture isn't hot enough, warm the cream mixture and rum in the microwave briefly before adding the hot water.

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>

Per Serving (excluding unknown items): 255 Calories; 13g Fat (53.3% calories from fat); 1g Protein; 26g Carbohydrate; 0g Dietary Fiber; 38mg Cholesterol; 137mg Sodium. Exchanges: 2 1/2 Fat; 1 1/2 Other Carbohydrates.