

IRISH COFFEE

Last Modified: 12/10/2014

F EASY

MAKE: 6 Min

COCKTAILS

MAKES 1 COCKTAIL

QUA	MEASURE	INGREDIENT	PROCESS
2	Oz	Irish Whiskey	
4	Oz	Fresh Brewed Coffee	
1	Oz	Simple Syrup	
		Heavy Cream	Whipped

PREPARATION

NOTE	If anyone tells you that Irish Coffee is a sweet drink, scald them with your hot coffee. You only need a little Sugar, your Irish, your Coffee, and a dollop of lightly Whipped Cream atop.
FACTOID	St. Patrick's Day, a date known worldwide to bartenders as "amateur night" and the time when revelers choke down glasses of green beer because, well, nobody's really sure why. Rather than consuming drinks only relevant to the holiday because they're greenish, you can mix up something that's tasty and satisfying while still remaining true to the Irish tradition.
1	To make Simple Syrup, measure an equal volume of Granulated Sugar and Water into a small saucepan. Heat over medium heat, stirring occasionally, until the Sugar is completely melted. Allow it to cool before using. Leftover simple syrup can be stored in the refrigerator for up to 2 weeks.
2	Whip the Cream until thick, but not stiff. In a pre-warmed toddy mug, Irish coffee glass or sturdy wine glass, combine the Whiskey, Simple Syrup and Coffee (for more richness of flavor without added sweetness, try making your Simple Syrup using Light Brown Sugar or Demerara Sugar). Stir to combine, and gently spoon between 1/2-inch and an inch of Whipped Cream atop the Coffee mixture, to taste.