



Hot Buttered Rum

Prep: 5 minutes

Cook: 5 minutes • Serves: 6

- ½ cup packed light brown sugar
- 4 tablespoons unsalted butter, softened
- ¼ teaspoon ground cinnamon
- ¼ teaspoon ground cloves
- ¼ teaspoon ground nutmeg
- 1½ cups (12 ounces) dark or spiced rum
- 4½ cups (36 ounces) boiling water
- Cinnamon sticks, orange slices and whole cloves for garnish (optional)

1. In small bowl, with fork, mix together brown sugar, butter, cinnamon, cloves and nutmeg until a well-blended paste.

2. Into six (10-ounce) mugs, add 1½ tablespoons butter mixture and 2 to 4 tablespoons (1 to 2 ounces) rum. Add ¾ cup (6 ounces) water to each mug; stir until brown sugar dissolves. Garnish with cinnamon stick and orange slice studded with whole cloves, if desired.

Approximate nutritional values per serving:

278 Calories, 8g Fat (5g Saturated), 20mg Cholesterol, 18mg Sodium, 21g Carbohydrates, 2g Fiber, 18g Sugars, 18g Added Sugars, 0g Protein

Chef Tip

Butter mixture can be prepared, covered and refrigerated up to 1 week. Bring to room temperature before using.