

Tony's Hot Buttered Rum Mix

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1 pound light brown sugar
½ pound butter, softened
2 teaspoons ground cinnamon
2 teaspoons ground nutmeg
½ teaspoon ground allspice
1 teaspoon pure vanilla extract

1. Mix the ingredients together with a hand mixer. It is best to make up the mix in advance so the spices can mingle.
2. Store mix at room temperature. Do not refrigerate!
3. To a heated coffee mug, add 1½ ounces (1 jigger) rum and 2 heaping tablespoons of mix. Fill with boiling water. Stir.