

Hot Buttered Rum

Ingredients

1 c Water
3 c Apple Cider
2 T Brown Sugar
1/2 t Ground Cinnamon
1/8 t Ground Nutmeg
1/8 t Ground Allspice
3 T Butter
1 c Rum (dark)

Instructions

1. Bring water, cider, brown sugar, cinnamon, nutmeg, allspice, and butter to a simmer, and maintain a strong simmer for about 15 minutes, stirring occasionally.
2. Reduce heat and keep warm until ready to serve.
3. Stir well before ladling into mugs. Add desired amount of rum. You may add a dollop of whipped cream, garnish with additional ground cinnamon and/or nutmeg.