

10 top ways to drink winter

July 04 2013 by [Rebecca Varidel](#) in [Eating + drinking](#) | [0 Comments](#)

While it is my ethos, as you well may know, to enjoy a drink in any season, winter is the perfect time to keep warm with a beverage or two. If you've ever travelled to Europe in winter you'll know what I mean. In sub-zero temperatures the only way to warm yourself to the bone is with a hot drink. When you are out walking in the evening, European street stalls sell hot mulled wine well into the early hours. And there's a whole host of other traditional drinks that sit happily along side it.

Here's a short guide to the best of what is around this winter – both classic and contemporary.



Photo courtesy of Cheeky Rascal Hot Mulled Cider

MULLED WINE:

Sugar and spice and all things nice. Christmas pudding spices such as cloves, nutmeg and cinnamon are used to make a sugar syrup with citrus rind. Add wine to the saucepan to warm through and an optional spirit such as brandy.

MULLED CIDER:

Make your own using the same technique as for mulled wine by adding spices to the cider. Or try the new ready-to-go *Cheeky Rascal Hot Mulled Cider* that utilises an innovative pyramid bag packed with cinnamon, star anise, orange, clove, nutmeg, vanilla bean and all spice berry.

IRISH COFFEE:

This was once a popular way to finish a winter dinner but being the whisky lover that I am I reckon it's good at any time of day: one part whisky (suppose it should be really be Irish but then again it need not be), to three parts hot coffee, sweeten to taste with sugar, top with whipped cream.

EGG NOG:

The easiest version of the egg nog thickens sweetened milk with whole eggs then this is poured over brandy. A more traditional version separates the egg whites and beats until soft peaks form. Sprinkle with grated nutmeg.

TOM AND JERRY:

Invented in the early 1850s by "Professor" Jerry Thomas at the Planters' House hotel, St. Louis this cocktail is similar to an egg nog but uses one part brandy to one part dark rum, with ground allspice cinnamon and cloves, poured over a mix of egg yolk with stiff egg whites.

HOT BUTTERED RUM:

An easy to make classic: place the butter, sugar and spices (ground cinnamon, ground nutmeg, allspice) at the bottom of a mug, mix well and pour in rum and hot water.

For his winter cocktail list Stewart Beer of [Comerstone Bar & Food](#) has created a Hot Buttered Rum Cocktail using rum, butter, brown sugar, star anise and cinnamon with chestnut liqueur. The Hot Buttered Rum Cocktail is a winter special at Comerstone Bar & Food priced at \$14.00 available until the end of August.

(I CAN'T BELIEVE IT'S NOT HOT BUTTERED RUM):

This winter the Lobo Plantation bartenders Simon Toohey and Jay Gray have decided to put a healthy twist on the classic hot buttered rum indulgence. There version is a combination of Nutelex, almond milk, cinnamon, nutmeg, maple syrup and Kraken dark rum – blended and strained then topped with boiling water. "A delicious delicacy dedicated to decadent rum!" they decree. The Lobo Plantation is a rum bar after all. This cocktail isn't on the list but if you ask for it across the bar the boys will whip one up no problem.

HOT TODDY:

Coat the bottom of a mug with honey. Add the juice of 1/4 lemon and one part brandy or whisky. Top up the mug with hot tea.

HOT TOSHI:

Sydney small bar Uncle Ming's has created an interesting twist on the Hot Toddy this winter. Their Hot Toshi combines Nikka Pure Malt smoky Japanese whisky, apple and spice honey syrup, green tea.

HONEY CLUB:

Use the new Smirnoff Honey Ripple vodka to mix up this winter warmer

Honey Club

Ingredients:

- 45ml Smirnoff Honey Ripple vodka
- 30ml apple juice
- 30ml passionfruit puree
- 45ml ginger beer
- 6-8 mint leaves
- 1 extra sprig mint for garnish

Method:

Simply mix the ingredients in a tall glass filled with ice and serve.



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