

Special Coffees for a Cold Winters Day

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For some of us there can be a great deal of stress related to the holiday season. Now that the chaos is over, it is time to sit back and relax. While some of us will treasure the look on that special someone's face when they opened that perfect Christmas gift, others will take comfort in the fact that they still have a few more weeks before the inevitable monthly statement shows up in mail from the credit card companies. Whatever the case, here are a few specialty coffee drinks you can enjoy to help you ease the worries from the holiday season:

Irish Coffee

1 cup of brewed hot coffee
1 ½ ounce Jameson Irish whiskey
Add cream (until desired amount)
1 Tbsp. brown sugar (more or less depending on preference)
Whipped Cream (optional)

If you are hesitant to purchase a bottle of Irish Whiskey just for this one drink, a fabulous substitute would be Bailey's Irish Cream. This would eliminate the need for additional cream and sugar. This recipe is for a single serving, however, if you are like me and enjoy sharing coffee with friends, then you should adjust the ingredients accordingly.

Chocolate-Hazelnut Coffee

1 cup of brewed hot coffee
1 ounce of McGuinness Crème de Cocoa Brown
1 ounce of Frangelico

There is really nothing secretive about this coffee recipe. You simply add an ounce of each liqueur to your coffee, stir, and enjoy. What is unique about this recipe are the rich flavours that are brought out from the Crème de Cocoa and Frangelico. They mix together for a taste that is sinfully delicious, and for an even more decadent delight try topping it off with a bit of whipped cream. This coffee is best enjoyed while sitting in your most comfortable chair or in front of a roaring fire on a cold wintery evening.

Spanish Coffee

1 cup of hot brewed coffee
½ ounce of Tia Maria
½ ounce of Bacardi Carta Blanca Rum
Top with whipped Cream and garnish with a cherry (optional).

The blend of spirits matches perfectly with flavours and aromas that come from a freshly brewed cup of coffee. Spanish coffee would be ideal to have on its own or paired with a puffed pastry or éclair.

Whether you are enjoy these coffees with friends or in front of a fire with a good book please remember the following quote... “A cup of coffee shared with a friend is happiness tasted and time well spent.” - Anonymous

Jameson Irish Whiskey 750ml – \$27.99
Baileys Irish Cream 750ml – 27.99
Frangelico 750ml – 27.49
McGuinness Crème de Cocoa Brown 750ml - 24.79
Jose Cuervo Especial Gold 750ml - 32.99
Kahlua 750 ml - 28.99
Tia Maria 750ml – 27.99
Bacardi Carta Blanca Rum 750ml – 22.99

This week’s “Saturday Sips” at the NB Liquor York St. store in Fredericton will feature complimentary tastings of these special coffees:

Chocolate-Hazelnut Coffee

Spanish Coffee

Drop by between 11 a.m. – 3 p.m. for a complimentary public tasting, visit www.nbliquor.com for more details.