

Hot Buttered Rum

1 oz. dark rum
1 oz. light rum
1 pat of compound butter (see below)
1/2 oz. simple syrup (made by dissolving equal parts sugar and water)
Hot apple cider
Cinnamon stick for garnish

Compound Butter

1/2 lb. (2 sticks) softened butter
1/2 tsp. each of ground cinnamon, nutmeg and allspice
1/4 tsp. ground cloves
2 Tbsp. brown sugar

Combine all ingredients in a bowl and mix well. Form into a small log and wrap in wax paper. Keep in refrigerator and slice as needed, but leave pat at room temp. for 30 min. before using.