

Directions:
Temper a hot beverage mug (8-10 oz.) with hot water, discard and add butter and a couple oz hot water, stir to dissolve, add rum and rest of water, stir to combine.

1 lb.	Unsalted Butter, softened to room temp
1 lb.	Light Brown Sugar
1 tablespoon	Ground Cinnamon
1 teaspoon	Ground Allspice
1/4 teaspoon	Ground Clove
1/2	A Whole Nutmeg, freshly grated
	Heavy Pinch of Salt

HOT BUTTERED RUM

by Mike Wyatt Bar Manager at Ward 8

1.5 oz.	Rich, Dark, somewhat Sweet Rum (recommended: Old Monk, El Dorado 12 year and Diplomatico Reserva Exclusiva are great, too)
1 barspoon	Butter Batter* (the more the better)
	Hot water



Mike Wyatt - Bar Manager, Ward 8

Mike started his career in hospitality at age 15 at North End restaurant Antico Forno and began bartending at age 18. Since then, he's studied behind the bar at Eastern Standard, read every cocktail book he could find, and now enjoys creating his own craft cocktails and meeting interesting people along the way.

Sponsored by FRIGIDAIRE, the "Cheers to what's new" series is all about celebrating the New Year with new drinks and new ways to cook, like induction.

Visit Globe.com/FRIGIDAIRE for other recipes and holiday entertaining tips.



HOT BUTTERED RUM

by Mike Wyatt

WINTER Savings EVENT | DEC. 14 - JAN. 10

BUY 2 GET 2 ON SELECT APPLIANCES*

LEARN MORE

FRIGIDAIRE PROFESSIONAL.

*SEE IN-STORE SALES ASSOCIATE FOR QUALIFYING MODELS AND DETAILS. AT PARTICIPATING RETAILERS, BUY A QUALIFYING FRENCH DOOR OR SIDE-BY-SIDE REFRIGERATOR AND FREE, STANDING RANGE OR WALL OVEN, GET A QUALIFYING DISHWASHER AND OVER-THE-RANGE MICROWAVE FREE.

To find an FRIGIDAIRE retailer near you, visit Globe.com/FRIGIDAIRE

SPONSORED BY FRIGIDAIRE

RECIPE CARD STAND

Follow these folding instructions to make a standing recipe card.

1. Fold the printout on the dotted line along the vertical axis

2. Fold in half again on the second dotted line

3. Stand the printout up like a tent