

Irish Coffee

I enjoyed this drink on my visit to Ireland. Make one of my many soups, serve a salad, some good bread and my Rhubarb Upside Down Cake. Finish the meal with some Irish Coffee.

2 tsp. sugar
1 ounce Irish whiskey
3/4 cup fresh-brewed double-strength coffee
whipped cream



SPIRITED COFFEE LOPEZ

4 cups hot coffee
1/2 cup Coco Lopez® cream of coconut
1/2 cup Irish whiskey
1 tsp. vanilla
whipped cream

Put sugar and whiskey in the bottom of a mug or Irish-coffee cup.

Add hot coffee and stir.

Top with a spoonful of whipped cream.

Yield: 1 cup, 1 serving. Multiply recipe as desired.

SPIRITED COFFEE LOPEZ:

In heat proof pitcher, combine all ingredients except whipped cream; mix well.

Pour into mugs; top with whipped cream. Serve immediately.

Yield: 5 cups.