

K's Kitchen: A hot drink on a cold day

By Kathryn Reed

Sometimes the standard hot chocolate just isn't enough to warm me up. I need a little more, um, medicinal touch to truly warm the insides.



I am not one to mix drinks. I don't understand proportions – or least how to balance them to make something drinkable. That's why Sue is the mixologist in the household.

One day, we think it was two winters ago, I said I was tired of the same old "winter" drinks and wanted something new. That's how the Suz-a-Hottie (a take off on a hot toddy) came about.

"I just thought of the flavors and was convinced they would blend well," Sue said of how created the drink.

With the weather changing and last month being so blustery, I asked her to make one of those famous drinks. I had never been in the kitchen while this had happened before.

Apparently the bartender starts the production by eating a marshmallow or two as a "reward," as she calls it.

A few things are great about this drink – it's hot, I've never had it at a bar, and it also satisfies a sweet craving – especially if marshmallows are involved.

We're pretty sure there is zero nutritional value to it. And we certainly don't recommend driving or operating any heavy equipment after drinking any alcoholic beverage. This is

something to drink while sitting in the hot tub, writing stories or watching the Dolphins lose.

Suz-a-Hottie



Water

Hot cocoa

Peppermint Schnapps

Kahlua or Baileys

Cream de menthe

Fill mug $\frac{3}{4}$ full with water. Microwave until hot. Stir in hot cocoa. Pour in shot of $\frac{1}{2}$ Schnapps, $\frac{1}{2}$ either Kahlua or Baileys. Add dash of cream de menthe. Stir. Drink.