

MEXICAN COFFEE

Wow! “This is great!” “Can you share the recipe with me?” These are the comments you will hear when you serve this coffee. I recently served it at an open house, and people who don’t even like coffee were asking for seconds. It’s a great combination of flavors, and it goes well with many desserts.

Serves 10 to 12

Hot coffee to serve 10 to 12, brewed with 2 cinnamon sticks added to the pot
½ cup packed brown sugar
2 tablespoons chocolate syrup
2 ounces Kahlúa
1 tablespoon Tía Maria (coffee-flavored liqueur)

1. Strain the hot coffee into a heat-proof pitcher.

2. Add the remaining ingredients, stir to dissolve the sugar, and serve immediately.
