

# Viognier Irish Coffee Recipe

4 FL Oz Espresso or strong french press coffee  
1 FL Oz Heavy whipping cream  
2 brown demerera sugar cubes  
2 Oz of a reputable Irish Whiskey  
(and NO! Jameson doesn't count. Redbreast and Yellow/Green Spot from the Middleton Distillery in Ireland are solid choices)  
a wine glass and a spoon.  
(whole coffee beans and sambuca if you want to show off)

## Method:

Place the sugar cubes and coffee in the wine glass.  
Stir to dissolve the sugar.  
In a cocktail shaker agitate the heavy whipping cream, about 20 seconds vigorously should do it.  
(If you don't own a shaker whisked in a bowl will substitute just as well.)  
Pour in the Redbrest Whiskey  
Placing the spoon on the rim of the glass inside where the coffee fills the glass pour in the cream along the spoon (as shown in the pictures) The desired result it to have the cream float right on top of the coffee without mixing.

For added points place three coffee beans in a small tea spoon.  
Fill with sambuca and ignite. Let the spirit burn off completely and then place them in the center of the glass in the shape of a shamrock.  
enjoy the very best of Irish cocktails  
in its most classic presentation...  
and yes it does look like a pint of Guinness, that's the point ;)

Your faithful Bar Steward  
John

Recipe Courtesy of Restaurant Viognier ©2017

*Draeger's*  
MARKET

## *A true Irish coffee...*

*As everyone knows St. Patrick's day is just around the corner, and if the white, green and orange flag flies in your family, or if like the rest of us you adopt the status for the day there is no better way to get things started than an Irish coffee.*

*No I don't wish to lament what others are doing intentionally, however this bastion of boozy coffee cocktails has seen a certain level of malfeasance that I wish to correct. The recipe is so simple in fact, I wonder why it was ever necessary to grab the "redi-whip" in the first place.*

