



the **MARKET GARDEN**
BREWERY & DISTILLERY

featuring CLEVELAND'S FIRST AMERICAN BEER GARDEN

RISEING  **STAR** **COFFEE**

Mixing the Perfect Irish Coffee

Now is the time when everyone becomes Irish. That makes this the perfect time to learn how to make exceptional Irish Coffee drinks. The delightful combination of whiskey and coffee is the perfect way to round out a meal, whether your heritage is Irish or not.

History

The concoction that we know today as Irish Coffee, is really the by-product of an obsession by the owner of a club in San Francisco called the Buena Vista. A group of American passengers were served a mixture of coffee and whiskey at the Shannon airport in Ireland, by an Irish chef that was also on their flight. Jack Koeppler, the owner of Buena Vista, and the travel writer of the San Francisco Chronicle were together on this flight in 1952. Together they decided to figure out the perfect way to recreate this tasty beverage. The biggest difficulty they encountered was getting the cream to float on top of the coffee. After numerous trial and errors, they struck success. The Buena Vista became known for its Irish Coffee, a distinction it holds to this day.

Ingredients

Just like baking a cake, to make a truly exceptional Irish Coffee requires using high quality ingredients, in exact measurement. The basic ingredients of Irish Coffee are sugar, hot coffee, Irish whiskey, and cream. The cream needs to be lightly whipped and is layered on the top of the coffee. It is not mixed in. The proportions of each ingredient are critical. A cocktail is only a few ounces, so incorrect measurements will produce a finished product which will not meet your expectations. To produce the right taste, look and smell, follow the recipe exactly.

Key Notes

When preparing an Irish Coffee, it is important to dissolve the sugar before layering the cream on top. To achieve the authentic Irish Coffee experience, the beverage is meant to be sipped *through* the cream floating on top. This is critical to achieve the authentic taste. Getting the cream to float on top, and thus make the beverage perfect was the step that took the Buena Vista so long to perfect. They even flew back to Ireland to figure this part out.

Tip: Preheat your glass by filling it with hot water, then dumping it out. Then add your hot coffee.

Recipes

The Traditional Irish Coffee

1.5 oz Bushmills Irish Whiskey
2 Tsp Sugar
4 oz Rising Star Coffee
Float of lightly whipped cream

Mix the whiskey, sugar and coffee in a cup. Stir until sugar is dissolved. Float the cream on top of the cup by laying it on top with a spoon.

Wearing Of The Green

1.5 oz Bushmills Irish Whiskey
2 Tsp Sugar
4 oz Rising Star Coffee
0.5 oz Crème de Menthe liqueur
Float of lightly whipped cream

Mix the first four ingredients, stirring until the sugar is dissolved. Float the cream on top of the cup, and drizzle a little bit of Crème de Menthe on top.

The Italian-Irish Coffee

1.5 oz Lazzaroni Amaretto
2 Tsp Sugar
4 oz Rising Star Coffee
Whipped Vanilla Cream

Whip cream with a little sugar and vanilla. Mix the first three ingredients, stirring until the sugar is dissolved. Float the cream on top of the cup, and drizzle a little bit of amaretto on top.

The Ohio Cityish Coffee

1.5 oz Bushmills Irish Whiskey
1 oz Dancing Tree Coffee Liqueur*
4 oz Rising Star Coffee
Whipped Irish Cream (Bailey's)
Fee's Brothers Mint Bitters.

Whip Irish Cream to a nice frothy stage. Mix the first three ingredients, stirring until the sugar is dissolved. Float the cream on top of the cup, and sprinkle with the Mint Bitters.

* Dancing Tree is a local distillery using fair trade coffee beans and raw honey. Visit their site at: <http://dancingtreedistillery.com/spirits-2/coffee-liqueur/>

Trevor's Flaming Irish Coffee

1.5 oz Irish Whiskey
2 oz Espresso (about a double shot, if you like a normal or long shot it is your preference)
1 tbs brown sugar or maple syrup
Whipped cream with a bit of powdered sugar in it

First, whip your cream with powdered sugar until it is firm but not stiff. It should not stand entirely up on its own as this will interfere with the drinkability of the cream. You are looking for a "greek yogurt" consistency.

Use a small glass or mug. You are only using about 4 oz of liquid due to the espresso. A large glass makes this one look skimpy.

Mix with a spoon the whiskey and the sugar. Froth the mixture with the steam attachment on your espresso machine. Ignite the whiskey with a lighter and count to three. Blow it out. Pull your shot of espresso directly into the mixture. Spoon whipped cream on top. Enjoy immediately.

Variation: If no espresso machine is available, skip the frothing and use French Press coffee. It won't be the same, but still darn good.