

STIRRINGS MIXOLOGY CONTEST: HOT BUTTERED BLOOD ORANGE RUMMY

Stirrings Mixology Contest: Hot Buttered Blood Orange Rummy



My Hot Buttered Blood Orange Rummy will warm your insides and get your jingle bells ringing this holiday season! This recipe creation was made with *Stirrings* all natural original craft cocktail mixer *Simple Blood Orange Martini mix* and the *Stirrings Simple Pomegranate Rimmer*, for the *Stir It Up Holiday Mixology Challenge*.

Stirrings sent qualified bloggers their choice of two delicious mixers and rimmers for the contest. I can tell you, this baby will warm you to the bone with holiday cheer not to mention, spiced rum, cointreau, and cinnamon whisky! I'm thrilled to be adding this delicious

libation to my holiday recipe repertoire.



Hot Buttered Blood Orange Rummy

2016-11-01 17:52:25



Serves 3

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Prep Time

5 min

Total Time

5 min

Prep Time

5 min

Total Time

5 min

Ingredients

1. 1 Cup Stirrings Simple Blood Orange Martini Mixer (may substitute Pomegranate mixer)
2. 1 2.5 ounce container Pomegranate Rimmer
3. 1 ounce cointreau
4. 3 ounces spiced rum
5. 1 ounce cinnamon whisky
6. 1 cup butter, room temperature
7. 1 cup packed brown sugar
8. 1/2 cup powdered sugar
9. 1 teaspoon nutmeg
10. 1 teaspoon cinnamon

11. 1/2 teaspoon ground clove
12. 4-6 cups very hot water
13. 4 cinnamon sticks for garnish
14. 1 cup fresh pomegranate seeds for garnish

For the Batter

1. In a small bowl, blend butter, brown sugar, and spices together until well combined
2. Hold at room temperature until ready to use. Refrigerate leftover batter later use.
Allow to reach room temperature before using.

For the Cocktail Mix

1. Blend Stirrings Blood Orange cocktail mixer in a cocktail shaker or glass pitcher with cointreau, spiced rum and cinnamon whiskey. Shake or stir to combine

To Make the Blood Orange Rummy

1. Add a few pomegranate seeds to the bottom of 3-4 six ounce holiday hot mugs.
2. Use one pomegranate seed or water to dampen the rim of the hot mug. Dip each mugs rim into the pomegranate sugar
3. Add 1 heaping tablespoon hot butter-batter to each glass.
4. Pour cocktail mix into cups to about the halfway mark then pour steaming hot water to the tops of each cup, leaving about 1/4 inch headspace.
5. Cinnamon stick serves as a stirrer and garnish. Stir with cinnamon stick until batter is dissolved...ENJOY!

By Rebecka Evans

At Home with Rebecka <http://athomewithrebecka.com/>

I know you'll want to purchase *Stirrings* all natural original craft cocktail mixers for your next holiday gathering. Find them at your local Store Locations: Bevmo, Total Wines & More, Draegers, Mollie Stones, Hi Time Liquors, Pacific Ranch Market, Daniels Market, Bristol Farms. You can also follow Stirrings on *Facebook Pinterest Instagram* and *Twitter*.

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