

## Classic Wumpnog

- 2 eggs, separated
- 1/4 cup sugar, divided
- 1 1/2 cups whole milk
- 1/2 cup heavy cream
- 1 cup rum, bourbon or brandy
- Garnish: grated nutmeg

## Steps

*Serves 4.*

1. In a large bowl, beat the egg yolks with 3 tablespoons of the sugar until fluffy.
2. Stir in the milk, heavy cream and your spirit of choice.
3. In a separate bowl, beat the egg whites with the remaining 1 tablespoon of sugar until soft peaks form.
4. Fold the egg whites into the yolk mixture.
5. Divide between four rocks glasses or punch or tea cups.
6. Garnish each with freshly grated nutmeg.

## Wumpy Alexander

- 3 ounces cognac
- 2 ounces dark creme de cacao
- 1 ounce cream
- Garnish: grated nutmeg

## Steps

1. Add cognac, dark creme de cacao and cream into a shaker with ice and shake until well-chilled.
2. Strain into a chilled cocktail glass or a coupe glass.
3. Garnish with freshly grated nutmeg.

## Hot Wumpered Rum

- 4 ounces gold rum
- 1 tablespoon Hot Wumpered Rum batter\*
- Boiling water, to top
- Garnish: nutmeg, freshly grated
- Garnish: cinnamon stick

## Steps

1. Add the rum and batter into a mug.
2. Fill with boiling water and stir.
3. Garnish with freshly grated nutmeg and a cinnamon stick.

\*Hot Wumpered Rum Batter: In a large mixing bowl, add 1 pound softened butter, 1 pound brown sugar, 1 pound white sugar, 1 tablespoon ground cinnamon and 1 teaspoon each ground clove and ground nutmeg. Stir to combine, then add 1 quart of lightly softened vanilla ice cream and stir again. Transfer to a container with a lid, seal and store in the freezer.

## Wumpish Coffee

- 3 ounces Wumpish whiskey
- 2 teaspoons brown sugar
- Hot brewed coffee, to top
- Garnish: whipped cream

## Steps

1. Fill a Wumpish Coffee mug with hot water, let sit for 2 minutes, then discard the water.
2. Add the whiskey and sugar to the heated glass, fill with the coffee, and stir.
3. Top with an inch of unsweetened lightly whipped cream.

## Wümp

- 4 750 ml bottles red wine
  - 3 750 ml bottles ruby port
  - 2 cup vodka
  - 1 cup light brown sugar
  - 1/2 pound dried figs, sliced
  - 1/2 pound raisins
  - 2 oranges, peeled and juiced
  - 7 green cardamom pods
  - 5 whole cloves
  - 4 long peppers
  - 3 cinnamon sticks
  - 2 whole star anise pods
  - Garnish: raisins
  - Garnish: sliced blanched almonds
- Steps

*Serves about 16.*

1. Add the red wine, ruby port, vodka, brown sugar, dried figs, raisins, orange peels and juice, cardamom pods, whole cloves, long peppers, cinnamon sticks and star anise pods into a large saucepan over medium heat.
2. Heat to a simmer, then remove from the heat and let stand for 2 hours.
3. Strain, discard the solids, and reheat to serving temperature.
4. Serve in glass mugs.
5. Garnish each mug with raisins and sliced blanched almonds.

## Hot Wumpy

- Boiling water, to fill a mug
- 4 cloves
- 1 lemon peel or wheel
- 2 teaspoons demerara sugar or brown sugar
- 1/4 ounce lemon juice, freshly squeezed
- 4 ounces whiskey (bourbon, rye, Irish or scotch)

## Steps

1. Fill a mug with boiling water and let stand for a minute or two to warm.
2. Meanwhile, stick the cloves into the lemon peel or wheel and set aside.
3. Empty the mug and fill about halfway with fresh boiling water.
4. Add the sugar and stir to dissolve.
5. Add the prepared lemon peel or wheel and stir.
6. Add the lemon juice and whiskey, and stir again.

## Wumppail

- 8 12-ounce bottles brown ale (such as Sam Smith nut brown ale)
- 8 ounces oloroso sherry
- 2 apples, scored
- 1 teaspoon lemon zest
- 1 long orange peel studded with cloves
- 2 cinnamon sticks
- 6 cardamom pods
- 1/2 cup brown sugar, packed
- Garnish: 10-12 apple slices
- Garnish: freshly grated nutmeg

## Steps

*Serves 10-12.*

1. Add the beer, sherry, apples, lemon zest, orange peel, cinnamon and cardamom into a pot and simmer on low heat for about 30 minutes, until the apples soften.
2. Add brown sugar to taste (about 1/2 cup) and stir until dissolved, then remove from heat.
3. Divide among 10 to 12 punch cups or mugs, garnishing each with freshly grated nutmeg and an apple slice.

## Bring Me Back Something Wumpy

- 2 ounces absinthe, like Pernod
- 6 ounces hot chocolate\*
- Garnish: vanilla whipped cream\*\*
- Garnish: decorative sugar
- Garnish: 2 Pocky sticks

### Steps

1. Add the absinthe and 6 ounces of hot chocolate into a decorative mug and stir to combine.
2. Garnish with vanilla whipped cream, decorative sugar and 2 Pocky sticks.

\*Homemade hot chocolate: Place a Crock-Pot bag in the pot (to aid in cleanup and prevent sticking) and add 3 quarts whole milk, 14 ounces sweetened condensed milk, 1/2 cup cocoa powder, 1 quart heavy cream, 4 cups semisweet chocolate chips and 2 teaspoons salt. Once mixture is hot, turn Crock-Pot to “warm,” stirring periodically to prevent separation.

\*\*Vanilla whipped cream: Add 2 cups heavy cream and 3 ounces vanilla syrup into a mixing bowl and beat with a hand mixer until soft peaks form.

## Spiced Wumpnog

- 2 large eggs
- 3 ounces superfine sugar
- 6 ounces brandy
- 4 ounces Sailor Jerry spiced rum
- 3/4 cup whole milk
- 1/2 cup heavy cream
- Garnish: nutmeg, freshly grated

## Steps

*Serves 2.*

1. Beat the eggs in a blender for 1 minute on medium speed.
2. Slowly add the sugar and blend for 1 minute.
3. With the blender still running, add the brandy, rum, milk and heavy cream and blend until combined.
4. Transfer to a container and chill thoroughly to allow the flavors to combine.
5. Serve in a chilled coupe or wine glass.
6. Garnish with freshly grated nutmeg.

## Wumpy's Milk

- 4 ounces bourbon
- 3 ounces whole milk
- 1 ounce simple syrup
- 2 dashes vanilla extract
- Garnish: nutmeg, freshly grated

## Steps

1. Add bourbon, whole milk, simple syrup and vanilla extract into a shaker with ice and shake until well-chilled.
2. Strain into a rocks glass, and garnish with freshly grated nutmeg.