

# RIVER ROASTERS COFFEE RECIPES!!

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## DRINK RECIPES WITHOUT LIQUOR:

### Café Borgia

*2 cups River Roasters strong coffee*  
*1/2 cup heavy cream, whipped*  
*orange zest*

Divide the coffee into two cups. Top with whipped cream, add zest, and serve.

### Spiced Cream Coffee

*3/4 tsp. Ground cinnamon*  
*1/4 tsp. ground nutmeg*  
*1 Tblsp. sugar*  
*1/2 cup heavy cream*  
*2 cups River Roasters coffee*  
*2 tsp. chocolate syrup*

Whip the cream with the spices and sugar. Divide the coffee into 2 cups. Spoon 1 t. of chocolate syrup into each cup. Add coffee, and top with spiced cream.

### Coffee Grog (servers 12)

*2 Tblsp. butter*  
*1 cup brown sugar*  
*1/8 tsp. ground allspice*  
*1/8 tsp. ground cinnamon*  
*1/8 tsp. ground nutmeg*  
*1/8 tsp. ground cloves*  
*1 1/2 cups heavy cream or half & half*  
*12 small strip of orange peel*  
*12 small strips of lemon peel*  
*9 cups River Roasters coffee*  
*1 1/2 tsp. rum extract*

Melt the butter in saucepan over low heat. Stir in brown sugar and spices. To serve, combine in each cup 1 t. butter mixture, 2T. cream, 1 strip each orange and lemon peel, and 1/8 t. rum extract. Add hot coffee and stir.

### Café Viennese

*2 cups River Roasters strong coffee or espresso*  
*whipped cream*  
*1/8 tsp. cinnamon*  
*1/8 tsp. nutmeg*

Pour coffee into 2 cups. Topped as desired with whipped cream. Sprinkle with spices.

### Raspberry Mocha

*1 -2 shots River Roasters espresso*  
*steamed milk*  
*chocolate syrup*  
*raspberry syrup*  
*whipped cream*

Fill cup with steamed milk. Add espresso and syrups. Top with whipped cream.

## COFFEE DRINKS WITH LIQUOR

**Amaretto Coffee**

*1 cup River Roasters strong coffee*

*1 shot amaretto*

*steamed milk*

Pour steamed milk into cup. Add the coffee and amaretto. Top with whipped cream , if desired.

**Cafe Royale**

Pour a cup of strong coffee. Place a lump of sugar on a spoon. Over the sugar cube, pour a shot of bourbon. Light the soaked sugar cube with a match and let it burn out. Stir and serve. Very dramatic!

**Irish Monk Coffee**

*1 cup River Roasters strong coffee*

*1/2 oz. Bailey's Irish Cream*

*3/4 oz. Frangelica liqueur*

*whipped cream*

Fill cup with coffee. Add liqueurs, top with whipped cream, and serve.

**Keoke Coffee**

*1 cup River Roasters strong coffee*

*½ oz. Brandy*

*½ oz. Kahlua*

*¼ oz. Crème de Cacao*

*whipped cream*

Pour liqueurs into coffee, top with whipped cream, and serve.

**Millionaire Coffee**

*½ oz. Kahlua*

*½ oz. Bailey's Irish Cream*

*½ oz. Grand Marnier*

*½ oz. Frangelico*

*River Roasters strong coffee*

*Whipped cream*

Pour coffee into a tall mug. Add liqueurs, top with whipped cream, and serve.

## OTHER COFFEE TREATS

### Chocolate Covered Espresso Beans

*1 bag River Roasters espresso beans*

*1 bag chocolate chips*

*1 sheet waxed paper*

Melt the chocolate chips in a plastic container in your microwave. Place the beans on a sheet of waxed paper on a cookie sheet. Spoon the melted chocolate over the beans. Set them in the fridge to harden. Once they are hard, pour another layer of chocolate over them, and cool again. When they are hardened, eat and enjoy!

### Paris Iced Café

*1 cup River Roasters chilled , strong coffee*

*2 scoops ice cream*

*whipped cream*

Place the ice cream in a tall shake glass. Pour cold coffee over. Top with whipped cream.

### Banana coffee Blend

*1 cup River Roasters cold strong coffee*

*1 banana*

*½ cup milk*

*1 tsp. chocolate syrup*

*ice cubes*

Put all the ingredients in a blender and blend thoroughly. Top with whipped cream.

### Coffee Caramel Sauce

*2 cups packed dark brown sugar*

*3/4 cup River Roasters strong dark coffee*

*¾ cup heavy cream*

Place all ingredients into a small sauce pan. Bring to a boil. Reduce heat and simmer to just before the soft ball stage-about 230 degrees on candy thermometer-for about 15minutes. Serve right away over ice cream, or refrigerate and serve cold.

### Flourless Mocha Cake

*1 lb. Bittersweet chocolate*

*1 cup unsalted butter*

*6 large eggs*

*2 t. River Roasters espresso powder*

Melt the chocolate and the butter in a plastic dish in the microwave, being careful not to burn it. Beat the eggs till triple in volume and soft peaks form. Using a wire whisk, fold ½ the egg mixture into the chocolate mixture, stirring gently. Pour in remaining eggs and stir till no streaks remain. Stir in espresso powder. Pour into a grease, floured, and wax papered 10 inch cake pan. Bake 15 minutes at 425 degrees. Serve with whipped cream, if desired.

