

Greenlandic Coffee

- 2/3 ounce Canadian whiskey
- 2/3 ounce Kahlua
- 6-2/3 ounces freshly brewed coffee
- 1/2 c freshly whipped cream
- 2/3 ounce Grand Marnier



Pour the whiskey into two long-stemmed red wine glasses. Heat the bottom of the glass with a lighter or flame or about 30 seconds, then set the whisky alight. After the flame goes out, add the Kahlua and coffee. Next spoon a thick layer of freshly whipped cream on the coffee. Finally add the Grand Marnier to a serving spoon and set it alight pouring it slowly over the coffee in a dimly lit room so that the flames resemble the Northern Lights.