

## Dirty Irishman - A Cozy, Creamy Sip with a Kick

Why You'll Love the Dirty Irishman



**TIME**  
**5 min**

**METHOD**  
**Slow cooker**

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### INGREDIENTS

- 1 cup Irish whiskey
- 1/2 cup Irish cream liqueur
- 1/2 cup freshly brewed hot coffee
- Whipped cream, for topping
- Cocoa powder or chocolate shavings, for garnish

### DIRECTIONS

- 1. Brew the Coffee:** Start by brewing a strong, hot cup of your favorite coffee. I like to go for something bold that stands up to the whiskey and cream.
- 2. Mix the Spirits:** In a heatproof glass or mug, pour in the Irish whiskey and Irish cream liqueur. Give it a gentle stir to blend the flavors.
- 3. Add the Coffee:** Pour the hot coffee into the glass with the whiskey and cream mixture. Stir gently again to combine everything into a smooth, warm drink.
- 4. Top with Whipped Cream:** Add a generous swirl of whipped cream on top. This is where the drink really becomes dessert in a glass.
- 5. Garnish with Chocolate:** Sprinkle with cocoa powder or chocolate shavings for an elegant touch. It adds a little extra sweetness and makes the presentation irresistible.
- 6. Serve and Sip Slowly:** Grab your favorite cozy chair, sip slowly, and enjoy the layers of flavor - warm coffee, smooth whiskey, creamy sweetness, and that hint of chocolate on top.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/dirty-irishman-a-cozy-creamy-sip-with-a-kick/>