

Chowgirls

Hot Toddy

Preparation time: 15 minutes

Cooking time: 5 minutes

Serves: 6-8 people

- ★ 9 cups water
- ★ 2.5 Tbsp loose black tea
- ★ 3 cinnamon sticks
- ★ 4 cardamom pods
- ★ 30 whole cloves
- ★ 1 orange
- ★ honey
- ★ bourbon

Bring water to a boil in a kettle or pot. Steep tea, cinnamon sticks, cardamom pods, and six whole cloves in boiling water for 5 minutes.

While tea is steeping, cut orange into 8 wedges. Push four cloves into the rinds of the orange slices. Cut a small horizontal slit in the fruit side of each orange. Set aside.

Prepare mugs for serving. Pour 1 teaspoon - 1 tablespoon of honey, depending on your sweet tooth, in the bottom of each mug.

Strain out tea and spices from tea. Fill 3/4 of each mug with tea. Stir to mix in honey. Top with bourbon. Stir again. Garnish with clove-studded orange.

Our favorite bourbon for this recipe is Jim Beam Red Stag. Its natural cherry flavor blends well with the spices.

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