

HOT TODDY WITH GINGER

I love Hot Toddys and it's chilly here in Scotland today so I thought I'd share my recipe with you. I like to add fresh ginger to give it a little heat. It's perfect for when you want to curl up with a good book or a favorite movie. I hope you enjoy this Toddy recipe as much as I do. I know it's been really hot in the Gorge so I'll be sharIng my recipe for Cold Toddy with Ginger in the next few days!

Ingredients.

Boiling water

1 thin lemon slice

1/2 lemon, juiced

1 cinnamon stick

2 slices fresh ginger, peeled

pinch nutmeg, freshly grated

1 tablespoon honey

1 1/2-2oz bourbon or whiskey (I love Maker's Mark)

Directions.

Pour the lemon juice and honey into a glass along with the ginger slices. Pour boiling water into glass until it's halfway full. Stir until the honey is dissolved. Toss in the cinnamon stick, grate in a pinch of nutmeg. Add about 2oz of bourbon (adjust to taste). Stir. Top with a lemon slice. Enjoy.

RECIPE BY KACIE MCMACKIN

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