

# **THAI HOT TODDY**

## **Ingredients.**

juice from 1/2 lemon

1/8 teaspoon Thai Red Chili Paste (optional)

1 tsp brown sugar

2" slice lemongrass, outside layer removed

thin slice Thai red chili, seeded

thin slice of lime

thin slice of fresh ginger, peeled

2oz bourbon

## **Directions:**

Put water on to boil. Put the ginger and lemongrass in the cup and cover with boiling water.

Allow to steep for a few minutes. Add lemon juice, Thai red chili, Chili Paste, brown sugar, and the slice of lime. Add bourbon and boiling water. Stir to combine.

**RECIPE BY KACIE MCMACKIN**

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