

The Classic Rum Hot Toddy

From <https://www.brit.co/chai-hot-toddy/>

Ingredients (for 5-6 servings)

- 6 cups of water
- 8 chai tea bags (make your own or use a high quality brand of black tea and spices)
- 1/2 cup sugar
- 2 cup whole milk or milk substitute
- 1 teaspoon pure vanilla extract
- 1 teaspoon ground cinnamon, plus a bit more for sprinkling on top
- 6-8 ounces spiced rum (more or less according to your taste)

Directions

First, bring the water to boil. Add tea bags and steep for at least 10 minutes covered. This makes for a nice strong tea base.

Meanwhile, heat milk and sugar to a boil, stirring so the milk won't scald. Take off of the heat and add cinnamon and vanilla, stir well. Remove the tea bags and pour steaming milk mixture into the tea.

Add the spiced rum and stir.

Ladle into mugs and serve immediately with a sprinkling of cinnamon on top or cinnamon sticks. We also added a bit of the milk foam leftover in the pan to the top of the drink. If you will be continuously serving throughout the evening, pour into a slow cooker and turn the heat on low.