

The Classic Hot Toddy

From <https://www.winemag.com/recipe/classic-hot-toddy-recipe/>

Ingredients

- 1½ ounce brown liquor such as brandy, whiskey or rum
- 1 tablespoon honey
- ½ ounce lemon juice
- 1 cup hot water
- Lemon wedge, cinnamon stick and star anise, for garnish (optional)

Directions

Combine the first four ingredients into the bottom of a warmed mug. If desired, garnish with the lemon, cinnamon stick or star anise.

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.

Cinnamon Tequila Hot Toddy

The 11th drink listed at <https://www.townandcountrymag.com/leisure/drinks/g2976/hot-cocktail-recipes/>

Ingredients (for 5-6 servings)

- .75 oz cinnamon bark syrup*
- 1.5 oz Hornitos Black Barrel Tequila
- 5 parts hot water
- .25 oz honey
- .25 oz fresh lemon juice
- 3 dashes vanilla bitters
- Cinnamon sticks

Directions

Combine the remainder of the ingredients in a coffee glass. Stir and garnish with a cinnamon stick.

Cinnamon Bark Syrup: Combine equal parts sugar and water and 3 cinnamon sticks in a saucepan and bring to a boil to create cinnamon bark syrup. Remove cinnamon stick.

Steve's Vanilla Bitters

- start with vanilla (liquid form, already with oils extracted into alcohol) (a lot since, well, it *is* vanilla bitters) (and Ryan just gave us some fantastic homemade vanilla extract)
- a bunch of angostura bitters (gentian based)
- some cardomom bitters (which I conveniently have...)
- a coffee bean (not quite cacao, but the spelling is similar, hope it adds a similar depth)
- maybe Robin has some barley hanging around?
- dilute with vodka and/or bourbon if needed
- touch of molasses if needed

Marion and Larry: What To Do with Leftovers

Cinnamon Old-Fashioned

A true old-fashioned is just whiskey, sugar and bitters, but it's fun to play around with those different elements—like swapping in your cinnamon syrup. Cinnamon (and other wintery spices) all work well with whiskey; we're partial to bourbon here for something on the slightly sweeter, richer side.

Instructions: In a mixing glass with ice, combine 2 ounces of bourbon and 1/2 ounce of cinnamon-demerara syrup. Add 1 dash each of orange bitters and Angostura. Stir until well-chilled. Strain into a rocks glass over ice