

Chef Dennis's Favorite Recipes



Winter can bring the sniffles. BUT with this version of the Toddy, it will make you feel like you are sitting in front of the fireplace.

Honey-Bourbon Toddy (2 Servings or 1 large)

Ingredients

- 2 Tablespoons Honey-
Raw if possible
- 1 cup hot water
- 6 tablespoons bourbon
- 2 lemon peel strips
- 2 cinnamon sticks

Directions

- Stir honey and water in carafe until honey dissolves.
- Add bourbon and stir.
- With 1 lemon peel, rim each glass to release lemon oil.
- Divide Honey bourbon mixture between 2 glasses. Stir with cinnamon stick.
- (Optional) Place in microwave for 30 seconds to warm

Variation: Use Apple Cinnamon Bourbon

- To make infused bourbon, combine 750 ml bottle of bourbon, 4 honey crisp apples (cored) and 6 cinnamon sticks in large mason jar or pitcher. Let rest on counter for 1-3 days depending on how much apple flavor you desire. Strain before use.