How to make a cocktail Hot toddy

Hot toddy is a classic drink that will warm you up in cold weather and help you relax after a long day. It is also used for healing, the Hot Toddy drink, tastes great and saturates the body with vitamin C. This tea with whiskey, honey, and lemon is the British equivalent of the more popular grog, punch, and mulled wine, but is easier and faster to make.

History

Toddies were invented in the 18th century specifically for women who didn't like the overly pungent taste of rum or whiskey. Over time, there were many new varieties of this cocktail based on other alcoholic beverages, although the recipe with whiskey is considered a classic. Toddy can be both cold and hot, but the latter variant is much more prevalent, so most often this cocktail is consumed in countries with cold climates: Ireland, England, Sweden, Finland, in the north of the United States. At the beginning of the twentieth century, Hot toddy became popular in North America, where it was associated with the treatment of colds and flu.

There are many variations on the theme of this classic drink, and many of them depend on the type of liquor. Nevertheless, common ingredients such as hot water, honey, and lemon are retained in most recipes.

In this article, we'll tell you how to make two variations of the Hot Tots cocktail in a few simple steps: alcoholic and non-alcoholic.

The non-alcoholic version is suitable for lovers of fine drinks, which have a unique and subtle taste and do not contain alcohol in their stock.

Ingredients needed:

* Grenadine - 20 ml
* Still water - 150 ml
* Orange - 40g
* Apple - 20 gr
* Lemon- 40g
* Lime - 20g
* Honey - 5ml
* Badjanum - 2g
* Cinnamon sticks- 5g
* Cloves - 1g
* Ground nutmeg - 2g
* Аpricots - 8g
* 10 g - prunes
* Tartlet - 1 pc

After you have all the necessary ingredients, you need to prepare the tableware, which we will need for cooking the cocktail.

Needed items:

* Cup - 1pc
* Mudler - 1pc
* Cocktail spoon - 1pc
* Pitcher - 1pc
* Jigger - 1pc.
* Nutmeg grater - 1pc
* Strainer - 1pc.

Now that we have everything we need for the Hot Toddy Cocktail, we can start making it.

Cooking process

- Put one slice each of lemon, lime and orange in a pitcher and crush with a madder.

- Add 1 badjan, 1 cinnamon stick, 1 clove and a pinch of ground nutmeg.

- Pour 20 ml grenadine and 150 ml still hot water.

- Heat grenadine over a gentle heat without bringing it to the boil.

- Pour over the strainer into the steaming cup.

- Change the cinnamon from the pitcher.

- Serve with a tartlet of prunes, apricots and a slice of apple, topped with honey.

For lovers of weak agliquor, a delicious and flavorful - cocktail "Hot toddy" with alcohol is ideal.

We also, need to prepare the necessary ingredients and inventory for the preparation of the cocktail. It is very convenient and speeds up the process as much as possible when everything is at hand.

Assemble the ingredients:

* 60 ml of spirits (whiskey is usually used, but rum, cognac, or tequila can also be used)
* 2 teaspoons sugar or honey
* 1 cinnamon stick
* 1 clove
* Lemon (lemon juice or lime juice)
* Hot water

Now let's move on to the most important and responsible step, the preparation of the cocktail. In order for your drink to have an original taste, you need to follow the proportions and instructions of the recipe as correctly and accurately as possible.

Cooking process

- Take a saucepan with a thick bottom and heat it over medium heat.

- Add the liquor, sugar, cinnamon and cloves to the pot.

- Stir to allow the sugar to dissolve and the liquor to mix with the spices.

- Add hot water to the pot, but don't pour it to the brim. The goal is to make a hot but not thick drink. Stir all the ingredients.

- Add lemon juice if you want the drink to be sour. It is not absolutely necessary and it depends only on your taste.

Serving and Garnishing

The finished Hot Toddy can be served in mulled wine mugs, mulled wine mugs, or in standard hot drink glasses. A slice of lemon, orange or apple can be added to the cocktail for decoration and added flavor.

Conclusion

A hot toddy is a simple and delicious way to warm up on a cold winter night. Spirits, spices, and sugar combine with hot water to create a nice warm drink that also has therapeutic properties for colds. Hot toddy can be made with a variety of spirits, allowing you to vary the flavor and aroma of the drink.

Important to remember!

 "Hot toddy contains alcohol, so it should be consumed in moderation. Also, you should not consume this drink if you are taking medications that interact with alcohol.

This is how easy and quick it is to make a Hot Toddy cocktail. The drink can be consumed with baked goods or cheese to complement its flavor. It has the ability to release the flavor of spices, providing a unique experience for enjoying the evening festivities. A hot toddy is the perfect drink for a cold winter night or an evening when you want to relax after a stressful day.

Enjoy!