

HAPPY HOLIDAY COCKTAIL

Having a few special holiday cocktails in your repertoire is always a wise move. Whether you're planning a dinner party or just trying to take the edge off after everyone leaves, this is one of my favorite go-to winter drinks. It's a variation on the classic Hot Toddy. After you down your second one, nothing will bother you.

INGREDIENTS ☐(2 drinks)

2 ounces bourbon

2 ounces Grand Marnier

18 ounces water

2 black tea bags (or tea of your choice)

2 teaspoons honey

2 squirts lemon

FOR GARNISH

2 orange slices, (thinly sliced)

2 lemon slices (thinly sliced)

2 cinnamon sticks

4 star anises

SPECIAL EQUIPMENT

2, 12 ounce heat-proof clear mugs or glasses

PREPARATION

For this cocktail, you'll need 2 mugs for mixing and 2 clear mugs for presentation. Boil water and pour nine ounces of

water into each of your mixing cups. Add one tea bag in each cup and steep for 3-4 minutes, or strength of your choice.

Remove tea bags and pour in 1-ounce bourbon, 1-ounce Grand Marnier, 1-teaspoon honey and 1-squirt of lemon into each mixing mug. Stir until honey is dissolved.

In the clear presentation mugs or heatproof glasses, place one orange and one lemon slice in each mug so they stick to the side of the glass facing out. You'll find that thin slices work best because they are more yielding. Pour the liquid contents slowly into the clear mugs, trying not to disturb the slices.

Garnish each with a cinnamon stick and 2 star anises. Cheers!