

Hot Toddy

Learn to make the perfect Hot Toddy with whiskey, honey, lemon, and warm spices. This classic comfort drink is ideal for cold nights and sore throats.

5 min

PREP

5 min

TOTAL

1

SERVINGS

Easy

DIFFICULTY

Ingredients

- 1 oz whiskey
- 1 cup water
- 1 tbsp honey
- 1 tbsp fresh lemon juice
- 1 cinnamon stick
- 1 slice lemon

Instructions

- 1 Heat the Water**

Heat 1 cup of water in a kettle or small saucepan until it reaches a gentle simmer (85-90°C/185-194°F), about 3-4 minutes. Remove from heat once small bubbles appear but before it reaches a rolling boil.
- 2 Prepare the Base**

Place 1 tablespoon of honey in a heatproof mug. Add 1 tablespoon of lemon juice and stir until the honey begins to dissolve, about 30 seconds.
- 3** Add 1 oz of whiskey to the mug and stir until the honey is completely dissolved and the mixture is well combined.
- 4 Add Hot Water**

Pour the hot water into the mug, leaving about 1 inch of space at the top. Stir gently to combine all ingredients.
- 5 Garnish and Serve**

Add 1 cinnamon stick as a stirrer and float 1 lemon slice on top. Serve immediately while hot.

Tips

Use a 1:4 ratio of whiskey to hot water as your starting point, then adjust to taste preferences.

Dissolve honey completely in the whiskey and lemon juice before adding hot water to prevent clumping.

Heat water to just below boiling (around 180-190°F) to avoid cooking off the alcohol too quickly.

Taste and adjust sweetness, acidity, and spice levels before serving, as personal preferences vary widely.

Warm your mug with hot water first, then empty and add ingredients for better temperature retention.

Fresh lemon juice makes a significant difference compared to bottled - squeeze it fresh for best results.

Experiment with different honey varieties like clover, wildflower, or manuka for unique flavor profiles.

Serve immediately while hot for the best experience, as the drink loses its appeal as it cools.