

Apple Cider Hot Toddy

WARM SIPS BRIGHTER DAYS

There's just something about a warm mug in your hands on a crisp day. This Apple Cider Hot Toddy is cozy, comforting and full of simple, familiar flavors. It's the perfect drink for cool evenings, a quiet porch, or good company.

INGREDIENTS

- 1 cup apple cider (or unfiltered cider for more flavor)
- 1 1/2 oz bourbon (or whiskey)
- 1-2 tsp honey (to taste)
- 1/2 lemon, sliced (plus extra for garnish)
- 1 cinnamon stick (plus extra for garnish)
- 1 whole star anise (optional, for a hint of spice)

DIRECTIONS

Step 1: In a small saucepan, heat the apple cider until warm (do not boil).

Step 2: Remove from heat and stir in honey until dissolved.

Step 3: Add the bourbon and lemon slices, stirring gently to combine.

Step 4: Pour into a mug and garnish with a cinnamon stick and, if desired, a star anise.

Step 5: Sit back, take a sip, and enjoy the warmth.

Mabel's Tip: Use good quality apple cider - it makes a difference. And don't be afraid to adjust the honey to your liking. A little more sweetness can make a long day feel a whole lot shorter.

Contains Alcohol - 21+. Please enjoy responsibly.