

# Esquire

## How to Make a Hot Toddy

**A tonic for the coldest months.**



The sweetness of bourbon, honey, lemon, and spice, served steaming hot in a glass mug during the coldest months, is a tonic for the soul. Gets you pretty boozed up, too. The hot toddy has been staving off all forms of wintertime illness since before anyone can remember—or so the folk stories go—which is as good a reason as any to start sipping one on the regular. Here's how to make a hot toddy at home, courtesy of [Center Bar](#) in New York.

### Ingredients

Yields: 1 serving

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2 oz. bourbon\*  
1 oz. honey  
lemon juice  
4 dashes Tiki bitters  
star anise tea bag

### Directions

Total Time: 0:10

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1. Boil one tea pot of water and steep a star anise tea bag inside. Set aside.
2. In a [milk steaming tin](#), add bourbon, honey, lemon, and [Tiki bitters](#).
3. In a pulsing fashion, steam cocktail base 4-6 times.
4. Pour cocktail base into glass mug. Serve with iced tea spoon and tea pot.