

# HOT APPLE TODDY

## INGREDIENTS

50ml Zubrowka Bison Grass  
Vodka  
15ml Honey Syrup  
100ml Hot Spiced Apple Tea

## METHOD

Boil water. Add dried apple tea to tea pot and allow to steep. In a ceramic cup add hot water to heat, discard and then add honey and zubrowka. Dissolve honey in the zubrowka. Add hot water. Garnish with star anise, apple wheel and cinnamon

FACT: The word Toddy derives from the Hindi word Tari, the name of fermented drink made in Colonial Raj India, made with rum, spices and tea and became the staple of British drinking culture as a flu remedy and comforter on cold rainy days.

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