

7 Hot Toddy Recipes to Warm Your Spirit

By: [Kat Bein](#) | January 11, 2022 | [Food & Drink](#)

Oh, the weather outside is frightful, and lighting a fire in our mug would be so delightful.

It's hot toddy season, and while the traditional cocktail uses whiskey, hot water and lemon to stir something delicious, the humble favorite has been elevated time and time again.

Even if you're a rum fan, a tequila drinker or even just not that interested in alcohol, we've got a hot toddy recipe for you.

See also: [7 Warm Cocktails and Winter Drinks to Stay Cozy all Season](#)

Bacardí Rum Toddy



This recipe from [Bacardí](#) will warm your bones and your soul with a bit of hot water, honey and lemon. Of course, the traditional whiskey is replaced with the Caribbean rum!

Ingredients

- 1½ oz Bacardí Añejo Cuatro rum
- 3 oz hot water
- ¼ oz honey
- 1 lemon wedge

Directions

Pour hot water into a tempered glass mug. Squeeze the lemon wedge into the water, add honey, and stir until the honey is dissolved. Add Bacardí Añejo Cuatro and stir gently. Garnish with a cinnamon stick and lemon slice.

Golden Hot Toddy



This warming recipe from [Aberfeldy](#) builds on its signature single-malt Scotch for a classic take on the soothing winter cocktail.

Ingredients

- 2 oz Aberfeldy 12 Year Old
- ½ oz Local Honey Syrup (honey syrup = 1 part honey, 1 part water)
- ½ oz Lemon Juice
- Hot Water (to top)

Directions

Add all ingredients to a heatproof glass/mug and add hot water to top.

Garnish with a cinnamon stick and lemon wheel.

Agua de Jamaica Para El Otoño



Why not a toddy with tequila? [Dano's Tequila](#) brightens the traditional drink with its Reposado expression, a bit of lemon, honey and some chai or hibiscus brewed tea.

Ingredients

- 1½ oz. Dano's Tequila Reposado.
- ½ oz. honey syrup. (# parts honey - 1 part water)
- ¼ oz. lemon juice.
- 5 oz. chai/hibiscus brewed hot tea

Directions

Mix all ingredients. Garnish with a pear slice, mint sprig, lemon peel and grated nutmeg.

FIL Hot Lemon Toddy



This recipe might be the easiest on the menu. Using half a can of [Fishers Island Lemonade](#), you can mix up a heart-warming whiskey cocktail in no time.

Ingredients

- 6oz FIL (half can)
- 1oz whiskey
- Cinnamon stick

Directions

Simmer FIL and cinnamon in a saucepan. Pour into glass. Add floater of whiskey.

Make 6 to 8 servings of the cocktail by using 3 to 4 cans of FIL and 3 to 4 oz of whiskey. Garnish with a cinnamon stick and lemon wheel.

Zen Hot Toddy



Looking for more of a mocktail situation? Try [Three Spirit's Nightcap](#), made from tree sap, aromatic plants and herbs. Mix with maps syrup, lemon and cloves for a sensual sip.

Ingredients

- 2 fl oz Three Spirits Nightcap

- 2 barspoons maple syrup
- 5 fl oz boiling water
- Big lemon wheel, studded with 8 cloves
- 1 star anise
- Optional dash of whisky for a low abv drink

Directions

Stud a whole lemon with lots and lots of cloves before cutting into slices. To stud, pierce holes into the lemon zest with a fork then push cloves in. Warm your cup with hot water first. Once warm, empty out the water and add ingredients. Stir briefly to combine and add a dash of whisky for those that want.

Sweater Weather



From Judy Elahi—Corporate Bar Director of 101 Hospitality, Micheles, Baker's Daughter and Gravitas in Washington, D.C.—this cozy cocktail uses [Starward](#)

[Two-Fold Australian Whiskey](#) with lemon, apple cider and secret spice syrup to bring a little magic.

Ingredients

- 2 oz Starward Two-Fold Australian Whiskey
- ½ oz. fresh lemon juice
- ½ oz. secret spice syrup*
- 1½ oz. apple cider
- 2 dashes angostura bitters
- 2 dashes. pink salt saline syrup**
- Apple slices dipped in grated nutmeg

Directions

Combine all ingredients except Starward and garnish in a saucepan. Heat on very low until simmering. Remove from heat, add Starward and stir to combine. Pour into a heatproof mug, garnish and serve.

*Secret Spice Syrup

Ingredients

- 2 parts sugar
- 1 part water
- 1 pinch Espelette (or sweet or smoked paprika)
- 1 bay leaf

- 1 pinch Szechuan and pink peppercorns
- 1 pinch Aleppo pepper

Directions

Combine all ingredients in a saucepan and heat to combine. Let cool, strain spices and store for 2 weeks in the refrigerator.

**Pink Salt Saline Syrup

Ingredients

- 2 parts Pink Himalayan Salt
- 1 part hot water

Directions

Combine both ingredients in a bowl and stir to combine. Cool and use in cocktails.

Quentão



Cachaça is made from fermented sugar cane, and it comes sweetly through in this warm, spiced toddy from [Novo Fogo](#).

Ingredients

- 6 oz spiced cider (heated)
- 1½ oz Novo Fogo Barrel-Aged cachaça
- ½ oz ginger syrup

Directions

Stir ingredients together gently. Serve in glassware appropriate for hot drinks. Garnish with a cinnamon stick.

Tags: [RECIPES](#) [COCKTAILS](#) [WEB-OG](#) [KAT BEIN](#)

PHOTOGRAPHY BY: COURTESY OF BACARDI; COURTESY OF ABERFELDY; COURTESY OF DANO'S TEQUILA; COURTESY OF FISHERS ISLAND LEMONADE; COURTESY OF THREE SPIRITS; COURTESY OF STARWARD TWO-FOLD AUSTRALIAN WHISKEY; COURTESY OF NOVO FOGO