



Honey-Bourbon Toddy



Vegetarian



Dairy Free

READY IN



45 min.

SERVINGS



2

CALORIES



172 kcal

BEVERAGE

DRINK

Ingredients

- ☐ 6 tablespoons bourbon (or better yet, Apple Bourbon, in which case you'll use 1 tablespoon honey)
- ☐ 1 cinnamon sticks
- ☐ 2 tablespoons honey

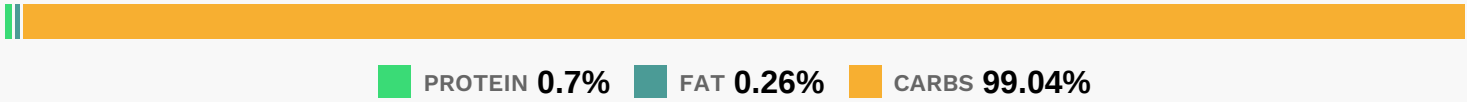
Equipment

- ☐ measuring cup

Directions

- ☐
- Stir 2 tablespoons honey and 1 cup hot water in a 2-cup measuring cup untilhoney dissolves.
- ☐
- Add 6 tablespoons bourbon (or better yet, Apple Bourbon, in which case you'll use 1 tablespoon honey; for recipe, see below). Divide between 2 Toddy glasses. Twist a 3x1/2" strip of lemon peel over each drink, then add to glass. Stir each with a cinnamon stick and serve.
- ☐
- To make Apple Bourbon, combinea 750-milliliter bottle of bourbon,4 cored, sliced Fuji apples, and4 cinnamon sticks in a pitcher.Cover; chill for 3 days. Strain andsip or use in recipe above.

Nutrition Facts



Properties

Glycemic Index:36.14, Glycemic Load:9.05, Inflammation Score:-1, Nutrition Score:1.3065217704229%

Nutrients (% of daily need)

Calories: 172.11kcal (8.61%), Fat: 0.02g (0.03%), Saturated Fat: 0.01g (0.04%), Carbohydrates: 18.71g (6.24%), Net Carbohydrates: 17.74g (6.45%), Sugar: 17.28g (19.2%), Cholesterol: 0mg (0%), Sodium: 1.47mg (0.06%), Alcohol: 15.03g (100%), Alcohol %: 28.12% (100%), Protein: 0.13g (0.27%), Manganese: 0.33mg (16.53%), Fiber: 0.97g (3.88%), Calcium: 18.8mg (1.88%), Iron: 0.25mg (1.4%), Copper: 0.02mg (1.15%)