

Lancashire Gin 'Hot Toddy'



Ingredients

Serves 1

50ml Cuckoo Gin

Teaspoon of Honey

Lemon Juice

Boiled Water 75ml

Cinnamon stick to garnish



Method

Put 1tsp of honey and 50ml of Cuckoo Spiced Gin in a mug or heatproof glass. Add the cinnamon stick then top up with just-off-the-boil water. Stir in just enough lemon juice to balance the sweetness of the honey. Drink as soon as it doesn't burn your lips.

A Gin twist

A couple of crushed juniper berries will add an aromatic piney and citrus hit. Try a slice of apple in the drink. It will soak up the flavours, soften in the heat, and can be eaten when you get to the end – a bit like mulled cider.

Notes

Use water that is just off the boil. Putting a spoon in the glass will prevent it cracking as you pour the water in. Use a lightly flavoured honey so it doesn't make your toddy taste like cough mixture. Drink while it is still quite hot – it will be more soothing that way. Do not take at the same time as any other medicine.