

Spiced Cranberry Hot Toddy

Ingredients

2 c Cranberry Juice
1/2 Mandarin Orange (sliced)
1 Cinnamon Stick
1 Ginger (1-inch, sliced)
1/2 t Black Peppercorns
1/2 t Cloves (whole)
2 Star Anise
1 c Bourbon

Instructions

1. Pour the cranberry juice into a medium-sized pot. Add the mandarin orange slices, cinnamon stick, ginger, peppercorns, cloves, and star anise and bring to a boil. 2. Reduce the heat and simmer gently for 15 minutes. Strain the juice to remove the spices. Pour 1 ounce of bourbon into your glass and top with 2 ounces of the spiced cranberry juice.