

Citrus Hot Toddy

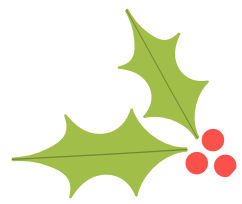
Ingredients

- 1/2 ruby red grapefruit, juiced
- 1 orange, juiced
- 1 lemon, juiced
- 2 black tea bags of choice
- 1 cinnamon stick, or 1/2 tsp grated
- 1/2 tsp clove
- 1/2 tsp nutmeg, ground
- 1 tbsp. honey



Shared by Holly Russell, Management Assistant





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1. Boil water in a kettle, enough for a large mug.
2. Divide water into 2 mugs, half filling them, and brew 1 tea bag in each.
3. In a medium sauce pot, heat the citrus juices to near boiling.
4. Add spices to the juices. Let steep for 2-4 minutes, then remove cinnamon stick.
5. Remove from heat, and stir in honey until dissolved.
6. Evenly divide the juice into the 2 mugs of strong tea.
7. Stir together. Add more honey if desired.
8. Serve while hot.

Yields two servings.