

Amaro Hot Toddy

Winter in a mug: bitter roots, honey, clove and steam.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
5 min	Easy	Glass mug	Built warm	Clove-studded lemon wheel and a cinnamon stick

INGREDIENTS

1½ oz Amaro

Ramazzotti, Averna or Cynar for something earthier

½ oz Bourbon

optional, for backbone

½ oz Honey

½ oz Fresh lemon juice

4 oz Hot water

just off the boil, never boiling

1 Lemon wheel studded with 3 cloves, plus a cinnamon stick

METHOD

1. Preheat a glass mug with hot water, then discard it.
2. Stir the honey into the lemon juice until fully dissolved.
3. Add the amaro and bourbon, then the hot water, and stir.
4. Float the clove-studded lemon wheel and add the cinnamon stick as a stirrer.

BARTENDER'S TIP

Never use boiling water — it scorches the honey and drives off the amaro's volatile herbs. Around 175°F keeps the aromatics in the mug and off the ceiling.

THE STORY

Amari were sold as medicine for a century before they were sold as drinks, so a hot toddy built on one is closer to the original intent than any whiskey version. Ramazzotti's Milanese formula in particular was dosed by the spoonful for indigestion long before anyone poured it over ice.

Full recipe, variations and bottle notes: amaroafficionado.com/recipes/amaro-hot-toddy