



HOT GREEN TEA TODDY

GLASS: YOUR FAVORITE MUG

GARNISH: LEMON WEDGE

DRINK WHILE SITTING BY THE FIREPLACE

INGREDIENTS

Items marked with a * are included in our Baijiu Cocktail Box.

1 oz Ming River Baijiu*

6 oz green tea

1 oz fresh squeezed lemon juice

½ oz simple syrup or green tea simple syrup

2-3 drops Portland Bitters*

Optional: add ½ – 1 oz of your favorite whiskey or brandy for a stronger toddy.

DIRECTIONS

1. First, make 6 oz green tea by adding 1 Tbsp green tea to 6 oz hot water, and steep for 3-5 minutes.
2. While tea is steeping, in your favorite mug, add Baijiu, lemon juice, and simple syrup and give it a quick stir.
3. Add green tea once done steeping and stir to combine.
4. Add 2-3 drops of bitters.
5. Garnish with lemon wedge.