

# Hot Toddy



[www.stirtea.co.nz](http://www.stirtea.co.nz)

This recipe captured our imagination as it uses freshly steeped Lapsang Souchong which is a smoky black tea from China.

This tea takes on its smoky characteristic when the plucked leaf is exposed to smoke from pine needles during the withering and black tea oxidation phase. The leaf absorbs and retains the smoky flavour. This tea is an acquired taste and for many of you it evokes fond memories of brewing billy tea over a campfire.

The tea is the superhero in this recipe, so it is a very simple execution.



## Ingredients:

150 mls freshly steeped Lapsang Souchong tea  
30 mls scotch (more or less depending on your taste)  
1 teaspoon of brown sugar  
Orange zest

Brandy glass (remember to temper the glass by rinsing with hot water prior to adding the freshly steeped hot tea)

## Method:

1. Place scotch and brown sugar into a brandy glass.
2. Pour in freshly steeped hot Lapsang Souchong tea. Stir until sugar dissolves.
3. Twist an orange zest over the surface and then drop into the drink.

*We hope you get a lot of joy from making and sharing this Hot Toddy. Wishing you Happy Tea Times from everyone at Stir.*

A big thanks to the team at Tea Magazine [www.teamag.com](http://www.teamag.com) have kindly allowed us to reproduce Cynthia Gold's recipe for Irish Tea (variation on Irish Coffee).