



# Alcoholmaniac

SOUTHEAST WISCONSIN  
NIGHTLIFE & DRINK CULTURE ALMANAC

## LUPULIN LADIES | WOMEN IN WI BREWING



BELGIAN QUADS | TOASTING THE TODDY  
ZINFANDELS | COCKTAILS FROM THE USBG  
WI MICRODISTILLERIES | WISCONSIN CHAPTER

2015 FAVORITE BARS & RESTAURANTS

DEC '15/JAN '16 | VOL 8 ISSUE 6

FREE



# Toasting the Toddy

By Jeff Jahnke, [cocktaildudes.com](http://cocktaildudes.com)



The 1820s brought us the first rain coat, the discovery of aluminum, the first photograph, and the taming of ice. Not the ice dangling from our eaves or coating our driveway, rather the ice that jingles around in our glass.

There has always been an abundance of ice in the winter and none in the summer. Our industrious ancestors realized that they could cut blocks of ice from ponds and lakes in February, stack it in their barns (insulated with mounds of sawdust), and use it to enjoy a refreshing iced cocktail year-round.

This was not a minor thing. To be sitting in the shade of an aged oak in the stifling heat of August—as your children whacked shuttlecocks or trundled their rolling hoops—and be able to sip a mint julep from a frosty pewter mug filled with cracked ice was pure luxury. It was decadence. It was the conquering of Mother Nature and an unworldly pleasure.

Ice changed everything. People moved from drinking tepid, room-temperature concoctions and gravitated toward iced drinks—first because of the novelty and then out of habit. Abandoned were flips (drinks with spirit, egg, sugar, and spices that were frothed and heated by the insertion of a red-hot iron from the fire). Neglected were toddies (spirit, sugar, and boiling water), hot punches, steamy mulled wine, and wassail. The era of ice was upon us and we never looked back.

Now, with winter upon us, we cough-out a billow of frosted breath after our first gulp of the dry frigid air. We step out to collect our mail as we daintily prance along slippery sidewalks and dodge soggy

spots in the back hall while we make our way to the easy chair, cursing the cold that has chilled us to the core. Let us harken back to the days of things hot and re-embrace the toddy.

Toddy derives its name from the sap of the Indian coconut tree, which was harvested in drops and allowed to ferment in the sun or it was distilled into a spirit called arrack. The toddy as we know it today dates to the 17th century and was simply a sling (spirit, sugar, and water) that utilized boiling water. In colonial America, the spirit was typically rum. If you were wealthy, you might use brandy or Dutch genever; whiskey was the spirit of choice if you were in the frontier regions to the West. In Great Britain, it was made with Scotch whisky, in Europe with Cognac or gin (genever).

It is a simple drink, yet a delightfully satisfying way to warm both your body and soul. Mix yourself up some toddies with the recipes (below). I typically serve my toddies in 7 oz Irish coffee mugs. The most important “trick” to making hot toddies is to pour the mixture into a hot mug. Filling your mug with boiling water as you prepare your ingredients will ensure the mugs are perfectly pre-heated so that you have a steaming hot toddy.

## Classic Toddy

1½ oz whisky (Talisker)  
1 Tbsp Sugar-in-the-Raw  
5 oz boiling water

Pre-heat your mug with boiling water. Discard the water and add the ingredients to the warm mug. Stir to dissolve the sugar and enjoy! Do not allow the simplicity or bland appearance of this cocktail to deter you. This is one of the most delightful hot drinks ever created.



## Java Jive Toddy

1½ oz Cognac/brandy (Pierre Ferrand amber/Korbel)  
½ oz coffee liqueur (St George)  
½ oz Averna amaro  
1 Tbsp Sugar-in-the-Raw  
4 oz boiling water

Pre-heat your mug with boiling water. Discard the water and add the ingredients to the warm mug. Stir to dissolve the sugar. Top with orange oil from twisting the skin of an orange peel.

## Trinidad Toddy

1½ oz rye whiskey (Cody Road)  
1½ oz Angostura bitters  
¾ oz honey  
3 oz boiling water

Pre-heat your mug with boiling water. Discard the water and add the ingredients to the warm mug. Stir to dissolve the honey and garnish with a star anise. There is no typo in this recipe—1½ oz of Angostura bitters is correct! Take off the dasher top and let it pour! This toddy is densely spiced with heavy notes of clove and cinnamon. It tastes like the contents of Mrs Claus' spice cabinet fell into your drink. Enjoy!

## Apple Toddy

1½ oz apple brandy (Calvados) or applejack  
½ oz maple syrup  
5 oz boiling water

Pre-heat your mug with boiling water. Discard the water and add the ingredients to the warm mug. Stir to dissolve the syrup and garnish with a cinnamon stick.

## Spiced Rum Toddy

1½ oz aged rum (Zaya 12-year-old)  
½ oz allspice dram\*  
½ oz maple syrup  
4 oz boiling water

Pre-heat your mug with boiling water. Discard the water and add the ingredients to the warm mug. Stir to dissolve the syrup and garnish with a bay leaf.

*\*Allspice (Pimento) dram is a clove-centric liqueur available at your liquor store. I enjoy the St Elizabeth or Bitter Truth brands, but you can also make your own (visit [cocktaildudes.com](http://cocktaildudes.com) for more details).*

All Winter Long...  
**Warm up at the Pub!**  
Red Lion Pub  
ON TANNERY ROW  
Comfort Food & Cozy Fireplace

