

## WARM DRINK RECIPES

### WHISKEY HOT TODDY



- **HOT** 1 oz. Evan Williams 1783
- **BLACK** 1/2 oz. Lemon Juice
- **TEA** 1 TBS Royal Rose's Cardamom Clove Syrup

Historically, dropping some whiskey and a splash of lemon in your tea turned an afternoon tippie into a salve for the common cold. The warm tea soothed your sore throat and the vitamin c in the lemon juice provided support for your ailing immune system.

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### INFUSED HOT COCOA



- **HOT** 1 oz. Bittermen's New Orleans Coffee Liqueur
- **COCOA** 1/2 oz. spoon Royal Rose's Three Chiles Simple Syrup

Flavored with delicious Bittermens New Orleans Coffee Liqueur, and the sweet and spicy Three Chile Syrup make for the perfect Infused Hot Cocoa. Make a batch of this, grab a blanket and settle in for a glorious evening of Netflix.

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### -MULLED WINE-



- **1 BTL** 1/2 c Sugar / Simple Syrup
- **WINE** Spices to taste (Cinnamon Sticks, Cardamom, Cloves, Star Anise)
- (Dry Red or White) 1-2 or to taste Oranges sliced & Lemon Peels

These cold, brisk nights are perfect for warm & cozy drinks. You'll love our easy crock-pot recipe for mulled wine. Just make a large batch, keep it on low heat until the spices flavor the wine to taste, serve with a fresh slice of orange!

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