



Bacon Hot Toddy

Our cure for the common cold (not approved by the FDA)

Servings: 6 servings

Active Prep time: 20 minutes

Ingredients

3 slices	Brendle Honey and Clove or Applewood Smoked Bacon
12 ounces	Bourbon
2 each	Cloves, whole
1 each	Coffee filter

1. Bake the bacon at 350°F for 10 minutes. Reserve rendered fat and measure out one ounce. Combine the bourbon, bacon fat and the cloves in a glass or plastic container.
2. Allow to infuse overnight at room temperature.
3. Place in the freezer for 20 minutes. The fat will solidify.
4. Strain the bourbon through a coffee filter.

For the Hot Toddy

2 ounces	Fresh Brewed Green Tea (keep hot)
2 ounces	Bacon-Infused Bourbon
1 Tablespoon	Brendle Honey
2 Slices	Lemon
1 Dash	Bitters

1. In a pint glass combine the tea, bourbon and honey. Mix well.
2. Serve in a coffee cup with a dash of bitters and the lemons.
3. Feel better.