



Hot Apple Cider Toddy

Serves: 4
Prep time: 20 mins

300ml/ 10 fl oz still apple cider
2 cinnamon sticks
2 star anise
8 whole cloves
1½ tablespoon of honey
100ml/ 4 fl oz whisky,
rum or brandy
1 tablespoon lemon juice

In a saucepan, combine apple cider, cinnamon, star anise, and cloves. Bring to a boil. Remove from heat and cover with a lid. Allow spices to steep for 10-15 minutes.

Strain spices. Stir in honey to dissolve. Add whisky and lemon juice. Stir to combine. Add more honey according to taste, if desired. Serve with sliced apples, sliced lemons, cinnamon sticks, and star anise.

Entertaining in Style

NANCY ASTOR and NANCY LANCASTER

Table Settings, Recipes, Flower Arrangements, and Decorating



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