

Listed

Five Great Hot Toddies in Honor of National Hot Toddy Day

By Nicole Schnitzler Fri., Jan. 10 2014 at 12:30 PM

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Tomorrow is National Hot Toddy Day, and since it's both the height of flu season and the end of the polar vortex, the timing couldn't be any better. Otherwise known as a "Whiskey Skin" (the moniker origins of this Scotch whiskey variation range from an innocuous depiction of key ingredient lemon's "skin", or peel, to tales of rivaling bar patrons splashing each other's faces with scalding whiskey cocktails circa 1800s), the hot toddy has become the beloved drink of wintertime by serving as a makeshift fireplace to frozen, palm-rubbing bar hoppers and by acting as acceptable booze for sneeze-inflicted partiers. Another perk? The traditional four-ingredient combo -- whiskey, hot water, lemon, and sweetener -- deem this cocktail as classically simple as they come, creating level playing field for NYC bartenders looking to chip away at a cold month masterpiece. Earlier today, we brought you told you about [Loreley's hot cocktails](#) -- one of which is a hot toddy. Here, we present five more worth imbibing.



The ginger toddy at Hudson Lodge

Port Toddy, [The Meatball Shop](#), 84 Stanton Street, [212-982-8895](#)

Some valid health benefits infuse the Meatball Shop's port toddy, a chamomile tea-steeped, nearly true-to-form play on the classic with one exception: port subs for whiskey. "I love this drink's fresh, bright aromas of white flower and honeysuckle," says beverage director Skye LaTorre. "And using port instead of whiskey adds flavors of rich, dark berries and spice."