



SEVILLE ORANGE HOT TODDY



SERVES: PREP TIME: COOK TIME:
 2 | 2M | 10M

DAIRY FREE GLUTEN FREE VEGETARIAN

INGREDIENTS:

2 Tbsp Crofter's Organic Just Fruit Seville Orange Fruit Spread

2 ½ Tbsp Fresh Squeezed Lemon Juice

2 ½ Tbsp Fresh Squeeze Orange Juice

2 Tsp Honey

2 Cups Apple Cider

1 Tsp Clove

½ Tsp Ground Cinnamon

4 Slices of Orange

4 Slices of Lemon

¼ Cup Whiskey or Bourbon

Lemon Slices (Garnish)

Cloves or Cinnamon Stick (Garnish)

DIRECTIONS:

1. In a small sauce pot, combine the Crofter's Organic Just Fruit Seville Orange Fruit Spread, lemon juice, orange juice, honey, apple cider, clove, cinnamon, and the slices of orange & lemon. Whisk together until well incorporated.
2. Bring the mixture to a boil over medium to high heat constantly stirring, then reduce heat and simmer for 10 minutes. Once warm, add in the whiskey or bourbon and stir. Pour into a mug, add the garnishes, and serve immediately. Enjoy!