



PINOT GRIGIO HOT TODDY

INGREDIENTS

- 4 cardamom pods
- 1 (750 milliliter) bottle white wine
- 2 teaspoons brandy
- 2 tablespoons honey
- 2 bay leaves
- 1 lemon, halved
- 4 strips lemon zest

DIRECTIONS

1. Toast cardamom pods in a dry skillet over high heat, tossing often, until fragrant, about 3 minutes. Gently crush with a mortar and pestle.
2. In a medium saucepan combine riesling, brandy, honey, cardamom pods, and bay leaves. Squeeze lemon halves over liquid and add rinds to the pot. Bring to a gentle simmer then reduce heat to lowest setting and steep for 45 minutes. Strain and divide between 4 cups. Garnish with lemon zest.