

Southern Texas Toddy

(Courtesy Arnaldo Richards' [Picos](#))

"It is called a 'Southern Texas Toddy' is because the Damiana liquor used in the drink gets its unique flavor from the Damiana flower, which is native to Southern Texas," says Richards.

¾ ounce Herradura Reposado

¼ ounce Cointreau Noir

½ ounce Damiana Liqueur (bottle is shaped like a lady)

6 ounces steeped green jasmine hot tea

¼ ounce agave nectar

1 generous lemon peel

Start with hot tea in a 10-ounce glass mug, pour all liquor into glass, then add lemon peel and stir well. Add agave nectar and stir well again. Ready to serve!