

Hot Apple Cider

Courtesy of Carole's Creations

Prep Time:

Cooking Time:

Serves:

CChints: Start the cider one hour before your guests because as it cooks it will make your home smell wonderful for hours.

You can make your own cheesecloth bag or purchase a small package of them premade.

2 quarts of apple juice

1/4 cup brown sugar

Small cheesecloth spice bag

1 teaspoon whole nutmeg

1 teaspoon whole cloves

1 teaspoon whole allspice

2 – 3 inch cinnamon sticks

1 small orange, sliced and seeded

In a large sauce pan or small soup pot, add the juice, save the juice jar and stir in the brown sugar. Turn the heat to medium high, cover and bring the mixture to a boil. Covering the pot will help make any liquid come to a boil quicker.

In a small cheesecloth spice bag, add the nutmeg, cloves and allspice. If your cinnamon sticks will fit inside the bag, add them too. If not, just drop the sticks into the cider. Tie off the bag and add it to the cider along with the orange slices.

Cover and when the cider comes to a boil, reduce the heat to a low simmer. Let it simmer for at least 20 minutes and up to 3-4 hours.

Before serving, remove the spice bag and cinnamon sticks. Ladle it into festive cups and enjoy.

Leftovers can put refrigerated in the apple juice jar or a juice pitcher, covered. To reheat, pour the juice into a sauce pan and bring to a boil on the stove.