

HOT SPICED CIDER

INGREDIENTS

- 1 gallon apple cider
- 1 1/2 C orange juice
- 1/2 C brown sugar
- 6 cinnamon sticks
- 12 whole cloves
- 12 whole allspice
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INSTRUCTIONS

- Mix together and bring to a boil
- Simmer at least 30 minutes
- The longer it simmers, the better it gets
- As it brews longer it will form a "sludge" at the bottom of the pan - I just add more cider, let it brew awhile longer and you are good to go!