



## Hot Mulled Cider

- For each gallon of cider (not apple juice as the flavor is not as delicious), add three oranges - studded with 15-20 whole cloves - and two medium cinnamon sticks.
- Heat to simmer but do not boil as boiling causes bitterness.
- Cool and allow to steep overnight, if possible, for better flavor.
- Remove cinnamon sticks and reheat to desired temp. (*If the cider becomes slightly bitter, add brown sugar a tablespoon at a time until desired result.*)
- Works well in crock pots or on the stove on low simmer.
- SERVE and ENJOY!