Hot Apple Cider

Description

Summary

Yield: 6
Prep Time: 20 minutes
Category: Beverages

Ingredients

- 6 cups apple cider
- 1/4 cup real maple syrup
- 2 cinnamon sticks
- 6 whole cloves
- 6 all spice berries
- 1 orange peel, cut into strips
- 1 lemon peel, cut into strips

Instructions

Pour the apple cider and maple syrup into a large stainless steel saucepan. Place the cinnamon sticks, cloves, allspice berries, orange peel, and lemon peel in the center of a washed square of cheesecloth; fold up the sides to enclose bundle, then ties it up with a length of string. Drop the spice bundle into he cider mixture. Place the saucepan over moderate heat for 5-10 minutes, or until the cider is very hot but not boiling. Remove the cider from heat. Discard the spice bundle. Ladle the cider into large cups or mugs, add a fresh cinnamon stick to each, if desired.

Notes