

MULLED SPICED CIDER

INGREDIENTS (SERVES 2)

- 8 cups (2 liters) fresh apple cider (unfiltered, if possible)
- 1 orange, sliced into rounds
- 3 cinnamon sticks
- 4 whole cloves
- 3 whole star anise
- 1-inch piece fresh ginger, sliced
- 2 tablespoons maple syrup or honey (optional, to taste)
- 1 teaspoon vanilla extract
- ½ teaspoon freshly grated nutmeg
- Optional: ¼ cup brandy or bourbon (for an adult version)
- For Garnish:
 - Orange slices
 - Cinnamon sticks
 - Fresh rosemary or thyme sprigs



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INSTRUCTIONS (SERVES 2)

- **Combine Ingredients:**

- In a large pot, combine the apple cider, orange slices, cinnamon sticks, cloves, star anise, ginger, nutmeg, and vanilla extract.

- **Simmer:**

- Heat the mixture over medium heat until it begins to simmer. Reduce the heat to low and let it gently simmer for 20-30 minutes to allow the flavors to meld.

- **Sweeten (Optional):**

- Taste the cider and add maple syrup or honey if a sweeter flavor is desired. Stir well to combine.

- **Strain and Serve:**

- Remove the pot from heat and strain the cider through a fine mesh sieve to remove the spices and orange slices.

- **Garnish:**

- Serve warm in mugs, garnished with orange slices, a cinnamon stick, and a sprig of rosemary or thyme for an elegant touch.

- **Optional Adult Version:**

- For a spiked cider, add 1-2 tablespoons of brandy or bourbon to each mug before serving.

