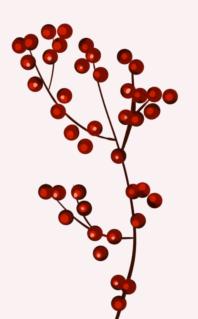
## **MULLED SPICED CIDER**

## **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



## **MULLED SPICED CIDER**

## **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.