



# Mulled Hot Apple Cider

Makes: 2 quarts

Prep Time: 10 minutes Cook Time: 15 minutes

Total Time: 25 minutes

## Ingredients

- 2 quarts apple cider
- 1/2 orange
- 2 cinnamon sticks, or 1/4 tsp powdered cinnamon
- 4 whole cloves
- 1/2 tsp powdered ginger, or 1 rounded tsp of fresh-grated ginger
- 2 bay leaves
- 1/2 tsp ground nutmeg
- 1 tbs light brown sugar, optional

## Instructions

Pour the cider into a pot. Squeeze the juice from half an orange into the cider, and add the juiced rind to the pot as well. Add the rest of the ingredients, except the brown sugar, if using.

Bring the cider to a boil, then lower to a simmer. Simmer on low for about 15 minutes, stirring occasionally. Taste to see if you would like it a bit sweeter and if so, add the brown sugar.

Strain and serve the hot apple cider, garnished with orange zest, thin apple slices, or cinnamon sticks.

## Chef's Notes:

Fresh apple cider with a lovely combination of mulling spices makes this the best, coziest fall drink around. This hot mulled cider recipe will keep for several days in the fridge. Just be sure to strain it first so the mulling spices do not over-steep in the apple cider.

*Recipe by Unpeeled Journal*