

ANDERSON + GRANT

hot mulled apple cider

INGREDIENTS

1 gallon apple cider

5 cinnamon sticks

10 whole cloves

Peel from one orange cut into
about five strips

MAKES 1 GALLON

DIRECTIONS

1. In a large pot, add all the ingredients. Bring them to a boil over medium heat.

2. Reduce the heat and simmer uncovered for 25 to 35 minutes.

3. Pour into a fine mesh strainer set over a large bowl or another pan to remove the spices and orange peel.