



FRESH MULLED CIDER

Abigail's cider would have been a much stronger concoction; traditional ciders were usually a very potent drink.

Ingredients You'll Need:

2 quarts of fresh apple cider

1 cup of maple syrup

1 stick of cinnamon

A few whole cloves

Lemon slices, cut in half, for garnish

Directions:

Combine the cider, syrup, cinnamon, and cloves in a large saucepan. Bring the cider just to a boil. Remove the cloves and serve hot with lemon slices.

Always wash your hands before you start preparing food. Ask a grown-up for help when using knives, can openers, choppers, blenders, mixers, ovens or burners. Use pot holders when touching hot pans or trays. Ask a grown-up to help you check to see if your food is completely cooked.

The Winter of Red Snow



Makes 2 Quarts