

spiced

HOT APPLE CIDER

5 min. prep

8 min. cook time

serves 5

INGREDIENTS*

<i>¼ c. packed brown sugar</i>	<i>1 pinch ground nutmeg</i>
<i>½ tsp. whole allspice</i>	<i>1 large orange, wedged</i>
<i>1 tsp. whole cloves</i>	<i>¼ tsp. morton's salt</i>
<i>1 cinnamon stick</i>	<i>1 quarts apple cider</i>

INSTRUCTIONS

- 1 Turn saucepan on medium heat and pour cider in
- 2 Mix together brown sugar, allspice, cloves, cinnamon stick, salt, nutmeg, and orange wedges in a filter over serving jar
- 3 As cider begins to simmer, slowly pour through filter into jar
- 4 Repeat 3 times, serve hot

**to add a pep in your step, add 1 ½ cups light rum to simmering pan*
