

Hot Mulled Cider (Spiked or Not)

Ingredients

8 C fresh pressed unpasteurized cider (half-gallon)

1 orange - juiced and sliced into rounds

2 Cinnamon Sticks (or 1 teaspoon of ground cinnamon) - Adjust the cinnamon to taste!

8 Whole Clove

2 Star Anise

Bourbon

Steps

1. Combine all of the ingredients except the bourbon, and bring to a boil. Simmer for 10 minutes or until your home smells amazing.
2. Remove from heat and strain the cider mix.
3. If you want a non-alcoholic version, drink this spiced cider hot! You can garnish with an apple slice or cinnamon stick.
4. If you want a hot cider cocktail, combine 1C of hot spiced cider mixture and 2 oz of bourbon. Garnish with an apple slice or orange spiral.

Note: If you want to add some additional depth of flavor, you can add 100% cranberry juice to the cider mixture in step 1.