

Hot Mulled Cider

PREP TIME 5 mins

COOK TIME 25 mins

TOTAL TIME 30 mins

SERVINGS 8 cups

Ingredients

- 1/2 gallon fresh, unfiltered apple cider (non-alcoholic)
- 1 orange
- 12 whole cloves
- 4 (3-inch) cinnamon sticks
- 15 allspice berries
- 1/4 teaspoon ground nutmeg
- 7 whole cardamom pods
- 2 tablespoons unpacked brown sugar

Method

1. Simmer the apple cider with orange and spices:

Pour the apple cider into a 3-quart saucepan, cover, turn the heat on medium-high.

While the cider is heating up, take a vegetable peeler and peel away a couple thick strips of peel from the orange. Press about half of the cloves into the peeled part of the orange. (You can also just quarter the orange and add the slices and cloves separately. I just like seeing the orange bob up and down.)

Place orange, orange peel strips, the remaining cloves, and the rest of the ingredients into the saucepan with the cider. Keep covered and heat the mulled cider mixture to a simmer and reduce heat to low. Simmer for 20 minutes on low heat.

2. Strain out the orange and spices:

Use a fine mesh sieve to strain the hot mulled cider away from the orange, cloves, and other spices.

If you want, you can add a touch of bourbon, brandy, or rum to spike it up a bit.

Serve hot. Add a cinnamon stick to each cup if desired.