



Mulled Cider with Applejack

INGREDIENT LIST:

- 1 gal. fresh apple cider
- 2 cinnamon sticks
- 12 ea. Cloves
- 4 ea. cardamon pods
- 1 ½ cups applejack
- 1 ea. garnish of lemon or orange slices (optional)

RECIPE INSTRUCTIONS:

1. Place the apple cider in a large kettle or pot.
2. Tie together in a cheesecloth bag the cinnamon sticks, cloves, and cardamom pods, and add this to the cider.
3. Simmer the cider for 30 minutes to 3 hours (longer is better).
4. Skim the cider if necessary.
5. At serving time, return the cider to a simmer, and stir in the applejack. Again, bring the cider to a simmer.
6. Serve the drinks in mugs – heated, if possible, and garnish with lemon or orange slices if desired.

If you cannot find applejack, you can substitute apple brandy, but applejack is so much better!

