

Hot Apple Cider

Ingredients

- 6 cups of organic apple cider
- 2 tbsp of pure maple syrup
- 2 cinnamon sticks
- 6 whole cloves
- 6 whole allspice berries
- ¼ tsp freshly grated nutmeg
- 1 vanilla bean, split (optional)
- 1 orange peel
- 1 lemon peel
- 1 granny smith apple, sliced

Method

- Pour apple cider and maple syrup into a large pot.
- Wrap cinnamon sticks, cloves, allspice, nutmeg, vanilla bean, orange and lemon peels, and apple slices into a washed cheesecloth and tie with butcher's string.
- Put into the pot and allow the cider to simmer and brew for 20 minutes.
- Remove the cheesecloth and carefully squeeze out any liquid by pressing it against the side of the pot with a spoon.
- Ladle into mugs and garnish with a cinnamon stick and apple slice.

