

## **Mulled Cider**

### *Ingredients:*

1/2 gallon apple cider (use the best quality you can find, from a farm/orchard if possible)  
4 cinnamon sticks  
several cloves (whole)  
1 tablespoon orange zest  
1/4 cup brown sugar or maple syrup (optional, but useful if your cider is on the tart side; mine definitely didn't need the additional sweetness)

### *Instructions:*

Combine the ingredients in a heavy saucepan. If you want to avoid a mess, put the spices in a cheesecloth bag or infuser. Or just ladle around them at the end.

Bring the mixture to a boil. Reduce the heat to a VERY low setting and simmer, almost covered, for 20 to 30 minutes. Serves 8.