INGREDIENT LIST:
• 1 QT CIDER OR APPLE JUICE
• 1 – 2 CINNAMON STICKS
• 2 – 4 WHOLE CLOVES
• 2 – 4 ALLSPICE BERRIES
• 1 HEAD STAR ANISE
• 1 – 2, 2-INCH STRIPS ORANGE PEEL

OPTIONAL
• 1/8 TSP. BLACK PEPPERCORNS
• 1–INCH CUBE GINGER peeled & thinly sliced
• PINCH OF GRATED NUTMEG
• LEMON PEEL to taste
• MAPLE SYRUP to taste

INSTRUCTIONS:
1. Add all ingredients plus any desired optional ingredients to a heavy pot.
2. Bring almost to a boil, then simmer for at least 30 min., or longer for stronger flavor.
3. Carefully strain or scoop out spices. Enjoy!

NOTES:
If you’ve got a juicer, make juice from local apples as a delicious substitute for the cider.
Servings: 6–8