



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

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

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*



GARDEN RECIPE

FROM LOCAL FARMS AND GARDENS:
Cider, Apples, Ginger, Maple Syrup

MULLED APPLE CIDER



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