

HOT CRANBERRY APPLE CIDER

<http://andreasrecipes.com/2006/12/16/hot-cranberry-apple-cider/>

Makes about 3-1/2 quarts.

EQUIPMENT

6-quart pot

INGREDIENTS

2 quarts (1.89 liters) apple cider

1-1/2 quarts (1.42 liters) cranberry juice (not cocktail, no sugar added)

1/4 cup (28 g) packed brown sugar

4 sticks cinnamon

1-1/2 teaspoons whole cloves

1 orange, thinly sliced

spiced rum or cinnamon schnapps

PREPARATION

1. Combine all the ingredients in the pot and bring to a boil. Reduce heat and simmer uncovered for about 15 minutes.
2. Strain the fruit slices and spices. Garnish with two or three fresh slices of orange.
3. Pour into stemmed mugs and add a shot of spiced rum or cinnamon schnapps. Serve hot.