

Hot Apple Cider

Ingredients

- 1 1/2 t Mulling Spices
- 2 c Apple Cider
- 1/2 Orange (sliced)
- 1/2 c Water
- 1 Ginger (1-inch piece, chopped)
- 2 Star Anise

Instructions

1. Pour fresh apple cider in a heavy-bottom saucepan and set on medium-high heat.
2. Place your mulling spices, star anise, oranges, water, and ginger into the pot. Stir occasionally. Let boil for 10 minutes.
3. Serve immediately by straining cider into cups. You may transfer to a slow cooker to keep warm. Set slow cooker to low and discard orange slices. Strain into cups before serving.