

## Apple Cider with Cinnamon Spice Mix

*"There are as many Mulling Spice Combinations as the people who make them...here is a basic recipe."*

### Basic Mulling Ingredients:

6 Cinnamon sticks  
1 small whole Nutmeg  
1 Star Anise (optional)  
½ cup whole Cloves  
½ cup whole Allspice  
Grated peel of 1 Orange  
1 tbsp. candied Ginger



### Directions:

Break up the cinnamon, nutmeg, star anise and cloves in a sealed plastic bag with a hammer. Mix with other ingredients and store for a week or so in a glass jar, allowing the flavors to blend. Makes 1 ½ cups

*These jars of spices make great Christmas gifts!*

### For the Apple Cider:

Place 2 tbsp. of mix in small muslin square and tie off with twine. In a saucepan, add to 4 cups of apple cider and simmer.

Ladle into heat-proof glasses, or cups and serve!  
*It's wonderful to put a cinnamon stick in each glass!*