

WARM GINGER CIDER

Serving Size: 12 Cups

INGREDIENTS

- 1/2 gallon of apple cider
- 1 orange, peeled & quartered
- 6 cinnamon sticks
- 15 cloves
- 15 allspice berries
- 6 star anise
- 2 Tbsp. fresh ginger, thinly sliced
- 12 oz. ginger beer



METHOD

1. Combine apple cider, orange, cinnamon sticks, cloves, allspice, star anise and freshly sliced ginger in a large heavy bottomed pot.
2. Bring the mixture to a boil over medium-high heat, then reduce the heat to low and simmer for about 30 minutes, or until the mixture reduces to 3/4 volume (approximately 12 cups).
3. Remove the spices from the mixture. Once complete, stir in the ginger beer.

