

WARM GINGER CIDER

Yields: 12 cocktails

INGREDIENTS

- ½ gallon of apple cider
- 1 orange, peeled & quartered
- 2 tbsp fresh ginger, thinly sliced
- 6 cinnamon sticks
- 6 star anise
- 15 cloves
- 15 allspice berries
- 12 oz. ginger beer



METHOD

1. Combine apple cider, oranges, 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.
4. Once complete, stir in the ginger beer.
5. Serve in your favorite mug.
6. To make it boozy, add bourbon, spiced rum or brandy

