



# CHRISTMAS SPICED HOT CIDER

## Ingredients

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4 quarts apple cider

2 quarts cranberry juice

3 whole cloves

2 cinnamon sticks

2 oranges (sliced)

1 cup fresh (or frozen) cranberries

(If desired, add alcohol, or drink  
without!)

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## Instructions

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1. Combine all ingredients in a large stock pot or dutch oven. Bring to a rolling boil for 5 minutes. Reduce heat to simmering, and continue for 30- 45 minutes, stirring occasionally.
2. Remove cloves and cinnamon sticks, and transfer to a slow cooker to keep warm for a party, or serve directly from the stovetop. Stir in alcohol if desired (example: 1 cup Everclear - add more if desired.)
3. Garnish with orange slices and cinnamon stick to serve.

*Cheers!*