Hot aPple cider

INGREDIENTS

* 1 L 100% apple juice
* 1/4 cup brown sugar
* 1 apple unpeeled and cut into quarters
* 1 small orange unpeeled and sliced into 1/4-inch slices
* 2 cinnamon sticks
* 1/4 tsp nutmeg
* 1/4 tsp allspice

INSTRUCTIONS

1. Heat apple juice over medium heat in a large pot or dutch oven.
2. Once heated, add the brown sugar and stir to dissolve.
3. Add the remaining ingredients. Bring to a simmer and let simmer for 20 minutes.
4. Promptly remove the apple halves, orange slices, and cinnamon sticks from the pot.
5. Serve hot.