

# 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.