

ingredients

8 cups fresh apple juice or cider 2 cinnamon sticks

1/8 teaspoon grated nutmeg

4 whole cloves

I orange cut into slices extra cinnamon sticks for garnishing

recipe

- 1. Heat the cider, cinnamon, nutmeg, cloves, and orange slices in a 3-quart saucepan. Cook over medium heat for 5 minutes or until the mixture is hot, stirring occasionally.
- 2. Strain the cider into a heatproof pitcher or individual mugs. Garnish with cinnamon sticks and whipped cream, if desired.



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