



## Homemade Spiced Cider

1. Mix 6 Cups of apple cider and 1/4 Cup maple syrup in a large sauce pan.
  2. Place 3 cinnamon sticks, 6 whole cloves, 1 orange peel (cut into strips) into a washed cheese cloth. Tie up with kitchen string. drop bundle into mixture.
  3. Stir in 1 1/2 tsp of All Spice.
  4. Place sauce pan over medium heat and simmer for 5 - 10 minutes.
  5. Remove pan from heat, remove spice bundle, ladle into mugs and serve.
- Optional: add a cinnamon stick to each mug when serving.