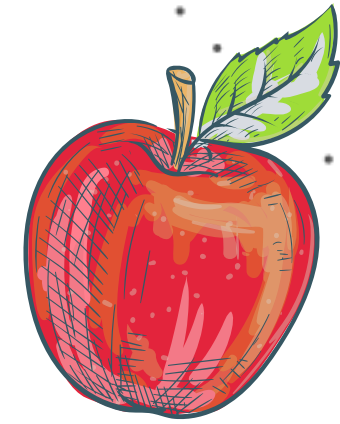


Spiced Apple Cider

by Madison Potempa



INGREDIENTS:

- 1 gallon organic apple cider, not juice
- 1 navel orange, washed
- 5 or 6 whole cloves
- 1 Tbs cinnamon, or 2 - 3 cinnamon sticks
- 1 tsp nutmeg
- 3 Tbs honey

INSTRUCTIONS:

1. Pour as much of the cider as you can into a crockpot, leaving 2 inches of space from the top.
2. Add all ingredients except orange. Zest about 1 quarter of the orange, then roll the orange on the counter a little, then slice the rest into 1/4 to 1/2 inch slices and put into crockpot.
3. Crockpot should be on high for the first 30 minutes, then decrease to low temperature with the lid on until serving. You want to start early as it gets better and better the longer the flavor melds.
4. Serve warm with a ladle.

Enjoy!

