

Festive Mulled Cider

Mulled cider is a perfect drink to fill the home with the aroma of holiday cheer. It's a great alternative to alcoholic beverages, and it's as good on Christmas Eve as New Year's or Twelfth Night.

A hot drink will stay warm in a crock pot with no fear of burning. It's perfect to serve for parties or just to have on hand for a wintry day at home (curled up with a good book, of course) and it adds a scrumptious odor to the house, to boot.

- 2 quarts cider (organic, if possible)
- the peel of one orange or lemon, grated
- ¼ to ½ teaspoon cloves
- A stick of cinnamon or ½ tsp. powdered cinnamon
- Sweetener to taste if needed (stevia or other)
- 1. Put all ingredients into a deep saucepan or crock pot.
- 2. Whisk spices in well.
- 3. Bring to a boil, then lower heat.

3. For crock-pot, cook on high for 2-2.5 hours or on low for up to 6. Stir occasionally. Keep on Warm setting and remove lid so the aroma fills the house.

Brought to you by Regency Romance Author, <u>Linore Rose Burkard</u>