

Mulled Apple Cider

Ingredients

**Apple Cider of choice (homemade or store-bought)*

**Mulled Spices Mix of choice prepare in advance*

**Mulled Spices Tea Bags (if in use)*

**Muslin Spices Brewing Bag or Brewing Ball*

**Thin Sliced Fresh Oranges & Red Apples*

**Cinnamon Sticks for garnishing*

**Maple Syrup & mix of Brown Sugar and Cinnamon
to garnish the rim of the serving glasses.*

**Added Alcohol Enhancer of Choice*

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*** Instructions ***

In a Cast Iron Pot or Stain Steel or a SlowCooker, place the Apple Cider, the Muslin Brewwing Bag or Ball with the Mulling spices, ensure to add Cinnamon sticks to obtain optimal flavor.

*** If using the William and Sonoma mulling spices add 1-2 mulling spice tea bags within the Brewwing Ball for added flavoring*

*** Add your sliced fruits of choice, Apples, Oranges, Berries of choice.*

*** For an added Alcoholic Enhancement, add a touch of your choice of Brandy, Bourbon, Rum, or Cointreau Liqueur to taste.*

*** Over a low heat, keep watch until you see Steaming! We do not want to Boil, it can diminish the overall Aroma and Flavor of the Cider!!*

*** Traditionally Spiced Apple Cider is served in mugs with the adorned Rim and garnished with the fruit used in the recipe & cinnamon sticks. There's no right or wrong here; do what makes you happy.*

