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Hot Apple Cider Recipe

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Recipe found at the [Kind Life](#) ^[1]



It's time to take advantage of the apple harvest and sip on something warm during the cold months. What's better than a warm mug of apple cider? Those of you who are looking for an alternative to hot chocolate, take a look at this fresh and healthy choice.

What You Will Need:

- 6 cup(s) of organic apple juice
- 1/4 cup(s) of real maple syrup (you can use way

less – let's face it, apple juice is sweet on its own)

- 2 cinnamon sticks
- 6 whole cloves
- 6 whole allspice berries (optional)
- 1 orange peel, cut into strips (optional)
- 1 lemon peel, cut into strips (optional)

Instructions:

- 1.Pour the apple juice and maple syrup into a large stainless steel saucepan.
- 2.Place the cinnamon sticks, cloves, allspice berries, orange peel and lemon peel in the center of a washed square of cheesecloth; fold up the sides of the cheesecloth to enclose the bundle, then tie it up with a length of kitchen string. Drop the spice bundle into the cider mixture. I'm not that concerned if it all sits in the broth loose – just be careful not to pour it into your mugs when you serve it.
- 3.Place the saucepan over moderate heat for 5 to 10 minutes, or until the cider is very hot but not boiling. You can leave it on the lowest simmer during a party.
- 4.Remove the cider from the heat. Discard the spice bundle. Ladle the cider into big cups or mugs, adding a fresh cinnamon stick to each serving if desired (I never do that part – it looks fancy and nice, but feels like a bit of a waste of a cinnamon stick – so it's optional).

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[1] Kind Life: <http://www.thekindlife.com/user/recipe/hot-apple-cider>

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