



HOT APPLE CIDER

Yield: 8 servings

INGREDIENTS

1 apple	1 teaspoon allspice
2 teaspoons whole cloves	Pinch grated nutmeg
1 orange, thinly sliced	1 cup dark rum
2 jugs of Petrofka Orchard's Soft Cider	Cinnamon sticks, garnish
1/2 cup light brown sugar	

DIRECTIONS

Take the cloves and stick them into one uncut whole apple. Put the apple and remaining ingredients into a medium pot - everything except the rum. Simmer over low heat for 10 to 15 minutes. Remove pot from heat and then add the rum. Discard the apple. Ladle into mugs and garnish each with a cinnamon stick. ENJOY

Note: You can also use a crock-pot and let it simmer slowly – makes the house smell awesome!