

Betty's Chilly Day Hot Spiced Apple Cider Recipe



Uploaded on 13 Oct 2009

In this video, Betty demonstrates how to make her Hot Spiced Apple Cider. Its getting just the right time of year here in Kentucky when a nice, hot drink is appealing. This Hot Spiced Apple Cider is flavored with cinnamon, nutmeg, allspice, and cloves. You can make it with either apple cider or apple juice. Its great for children, too!

Ingredients:

2 quarts apple cider (You may substitute apple juice, if you prefer.)

½ cup firmly packed light brown sugar

2 whole nutmegs

4 cinnamon sticks

16 whole cloves

16 whole allspice

In a large saucepan, combine 2 quarts apple cider (or apple juice) and ½ cup brown sugar. Tie spices (2 whole nutmegs, 4 cinnamon sticks, 16 whole cloves, and 16 whole allspice) in a cheesecloth bag; crush with a mallet, and add to the saucepan. Bring to a boil. Reduce heat and simmer for 15 minutes. Remove spice bag, and ladle Hot Spiced Apple Cider into mugs and serve. This Hot Spiced Apple Cider tastes great with Bettys Pumpkin Molasses Muffins, and the two make a perfect combination during fall, winter, and early spring! Cheers!