

WARM MULLED CRANBERRY CIDER



INGREDIENTS:

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| 1 gallon apple cider | 1 inch piece fresh ginger |
| 1 whole orange, sliced | 5 whole cinnamon sticks |
| 1 tbsp whole cloves | 5-10 whole star anise |
| 2 cups fresh cranberries (plus more for garnish) | 1 whole apple sliced |

DIRECTIONS:

1. Prepare orange slices by carefully studding rind with whole cloves, set aside.
2. In a high speed blender combine cranberries, ginger, and 1/2 cup apple cider. Blend until smooth. Reserve.
3. Pour remaining apple cider into a slow cooker or large stock pot. Add cranberry mixture (*optional, pour cranberry mixture through a fine mesh sieve or cheese cloth for a smoother texture), cinnamon sticks, star anise and orange slices studded with whole clove.
4. Star anise is fruit from a small Southeast Asian evergreen tree, it is tough skinned and rust-colored, and it is picked before it can ripen and dried.
5. Simmer on low for one hour or alternatively prepare in slow cooker on low for 4 hours.
6. Serve warm with sliced apple and cinnamon sticks.

Curl up with a warm mug of this perfectly sweet and spicy mulled cranberry cider. One sip and you will see why this should be the official beverage of the season.

Credit: [Warm Mulled Cranberry Apple Cider](#)