Hot Spiced Cranberry Cider

Savannah · 28/09/2024



Prep Time

40 mins

Dificult

Medium

Servings

25

Description

Make some memories with the aromas of cinnamon clove and lemon mingled with hot applecranberry cider If desired float a fresh lemon slice in each cup

Ingredients

- - 2 quarts apple cider - 6 cups cranberry juice - 1 lemon
- thinly sliced - ¼ cup packed brown sugar - 4 cinnamon sticks - 1 ½ teaspoons whole cloves

Instructions

1. Combine apple cider
2. cranberry juice
3. lemon slices
4. brown sugar
5. cinnamon sticks
6. and cloves in a large pot; bring to a boil. Reduce heat and simmer for 15 to 20 minutes. Use a slotted spoon to remove lemon slices
7. cinnamon
8. and cloves. Serve hot.