



Hot Spiked Apple Cider

6 to 8 cups unfiltered apple juice, preferably organic

4 star anise pods

4 cinnamon sticks

Freshly grated nutmeg

1 teaspoon vanilla or vanilla paste

2 apples, cored and sliced thin

Optional: Whiskey, rum, calvados or apple brandy

In a large pot, warm the apple juice with the spices. To serve, ladle into mugs. Serve topped with a slice of cooked apple from the pot and a cinnamon stick stir if you'd like.

To make a hot toddy, add an ounce of whiskey to each mug.

Marcia W. Smart

www.smartinthekitchen.com

Instagram: *@smartinthekitchen*

marcia@smartinthekitchen.com