

HOT APPLE-CHERRY CIDER

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Winter months beg for hot cider! This recipe takes traditional spiced apple cider to the next level with the addition of fruit-infused cherry balsamic vinegar. It is a wonderful beverage for gatherings - it's easy to prepare and keep warm, and guests can serve themselves.

Choose a cider with no added sugar and a good quality cherry balsamic. If cherry is not available, pomegranate is equally delicious. Cheers!

Makes 1-gallon hot cider

INGREDIENTS

1 gallon apple cider (no added sugar)
2/3 cup cherry balsamic vinegar
2 cups orange juice (no or low sugar)
2 tsp ground cinnamon
2 tsp ground nutmeg
2 tsp ground allspice

DIRECTIONS

Combine all ingredients in a large pot. Bring to simmer over medium heat. Reduce heat to medium-low, stir, simmering gently for 5 - 10 minutes. Ladle into cups and serve, or transfer to a slow cooker, air pot or other insulated beverage container to keep warm.

Option - Add ½ - 1 oz Brandy or Rum to each cup for an adult cocktail version.