

Hot Spiked Cider

Makes 8-10 Servings

This is less a recipe than a reminder that a pot of simmering cider on the stove fills the kitchen with the fragrance of fall.

Ingredients

2 quarts apple cider
Cinnamon sticks
1 ½ cups Calvados or brandy, optional

Directions

Put the cider and 1 cinnamon stick into a pot and bring to a simmer over medium-low heat. Reduce heat to low to keep cider warm. Ladle the hot cider into mugs and add the booze if you want to. Add a cinnamon stick to each.

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