

Mulled Cider on Christmas Eve

The recipe for the Mulled Cider we enjoyed on Christmas Eve is quite simple and flexible. We used 18L of apple juice, which was too much but allowed for extra to be served the following Sunday.

Into a spice ball, or you can use cheesecloth or a tea ball, add about 6-10 whole cloves, the same amount of whole allspice berries, a few cinnamon sticks broken up and two or more whole nutmegs crushed into small pieces. The original recipe also included juniper berries, but they are not essential.

Pour into a large pot the amount of apple juice or real apple cider or red wine you want to serve. Add the spice ball, a few cinnamon sticks and two sliced lemons. Heat almost to the point of boiling and let the mixture warm on the stove for at least an hour or so.

For Christmas Eve the amount of the spices used was somewhat greater than suggested above but not significantly so. The freshness of the spices as well as their size (especially the cinnamon sticks and whole nutmegs) will influence the intensity of the fragrance and taste. All four spices are readily available at Bulk Barn or other bulk spice shops.

Merry Christmas!

Rev. Don