

Spiced Cider Recipe (alco & non-alco)



Ingredients (for 4 servings):

- 1 liter (4 cups) apple cider
- 2 cinnamon sticks
- 4 whole cloves
- 2 star anise
- 1 orange, sliced (plus zest if you like)
- 1 small piece of fresh ginger (about 1 inch), sliced
- 2 tablespoons brown sugar or maple syrup (adjust to taste)
- Optional: ½ teaspoon nutmeg or allspice
- Alcoholic variant: 120 ml (½ cup) dark rum, bourbon, or apple brandy

Instructions:

1. Prepare the spices

Slice the orange and ginger. Tie the cinnamon sticks, cloves, and star anise in a small piece of cheesecloth or use a spice infuser (optional but convenient).

2. Heat the cider

Pour the apple cider into a medium pot. Add the spice bundle, ginger, orange slices, and sugar. Heat over medium-low heat, stirring occasionally. Let it simmer gently for 15–20 minutes (do not boil, or the alcohol will evaporate in the next step).

3. Add alcohol (optional)

For the alcoholic version, remove from heat and stir in rum, bourbon, or brandy.

4. Serve

Remove the spice bundle and orange slices. Pour into mugs or heatproof glasses. Optional garnish: cinnamon stick, star anise, or a thin orange slice.