

Not Your Mommas Cider

*Chef Audrey - Aldi Test Kitchen
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Servings: 4

*1 cup hard cider
8 cups apple cider, divided
8 sticks cinnamon, divided
12 sprigs fresh thyme,
divided
8 ounces dark rum
1 red apple, diced
1 green apple, diced*

Preparation Time: 15 minutes

In a medium bowl, combine the hard cider and four cups of the apple cider.

Pour into ice cube trays. Freeze overnight.

In a medium pot, combine the remaining four cups of apple cider, two cinnamon sticks and eight sprigs of thyme. Bring the mixture to a boil. Remove from the heat. Stir in the rum.

Strain the mixture into a medium bowl.

Place the mixture in the refrigerator overnight to cool.

Divide the ice cubes and liquid among four mugs. Pierce the apples with toothpicks; place on the glass rims. Garnish with the remaining cinnamon sticks and thyme sprigs.

TIP:

Juice a lemon over the apples to prevent browning. This drink can also be served hot, remove steps 2 and 5 and serve immediately.

Per Serving (excluding unknown items): 438 Calories; 1g Fat (3.1% calories from fat); 1g Protein; 79g Carbohydrate; 10g Dietary Fiber; 0mg Cholesterol; 20mg Sodium. Exchanges: 1 Grain(Starch); 4 1/2 Fruit; 0 Fat.