

Mulled Cider

Mrs J m McKinney

St Timothy's - Hale Schools - Raleigh, NC - 1976

*3/4 cup brown sugar
3 sticks cinnamon
1 teaspoon whole cloves
2 quarts sweet cider
1 teaspoon allspice
1/4 teaspoon salt
dash nutmeg*

In a bowl, mix the brown sugar, salt, allspice and nutmeg.

Place the cider in a saucepan. Add the sugar mixture, cloves and cinnamon to the cider.

Simmer for 10 minutes.

Strain the mixture through cheesecloth into a second pan.

Serve hot.

Per Serving (excluding unknown items): 475 Calories; 1g Fat (2.2% calories from fat); 1g Protein; 125g Carbohydrate; 12g Dietary Fiber; 0mg Cholesterol; 588mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Fat; 7 Other Carbohydrates.