

Skier`s Hot Mulled Cider

*Kathy Hanchett - Salt Lake City, UT
Treasure Classics - National LP Gas Association - 1985*

Yield: 3 quarts

*2 quarts apple cider
1 cup pineapple juice
1 cup orange juice
1 cup cranberry juice
1/8 teaspoon salt
1 cup sugar
3 sticks cinnamon
6 whole cloves
juice of one lemon*

Preparation Time: 5 minutes**Cook Time: 20 minutes**

Place the orange juice concentrate into a pitcher. Microwave for 34 to 40 seconds. Remove and allow to finish defrosting in the pitcher. Add the water and mix.

Place the cinnamon and cloves into a cheesecloth bag.

In a three-quart bowl, place the apple cider, pineapple juice, cranberry juice, orange juice, salt, sugar, lemon juice and spice bag.

Heat for 20 minutes. Remove the spice bag. Serve.

Per Serving (excluding unknown items): 2283 Calories; 12g Fat (4.4% calories from fat); 7g Protein; 569g Carbohydrate; 27g Dietary Fiber; 0mg Cholesterol; 429mg Sodium. Exchanges: 2 1/2 Grain(Starch); 22 1/2 Fruit; 1 1/2 Fat; 13 1/2 Other Carbohydrates.