

WE HAVE

**IN-***Cider*

INFORMATION!



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# THERE WAS NO *Mulling* IT OVER, You're the BEST neighbors EVER!

## Mulling Spice Ingredients

- 5 cinnamon sticks
- 1 tablespoon allspice berries
- 1 teaspoon whole cloves
- 1 whole nutmeg
- 2 tablespoons fresh orange rind
- 64 oz apple cider (or juice)



## Instructions

1. Combine all ingredients in a of piece cheesecloth or muslin, gather the edges and tie with baker's twine.
2. Pour apple cider (or juice) in a crock pot, add spice sack and cook on low for several hours before serving.
3. Remove spices, and serve warm.
4. If you don't have apple cider or juice, you can let the spices simmer in a pan of water to make your house smell heavenly!

This recipe came from Mavis Butterfield's website  
<https://www.onehundreddollarsamonth.com/easy-kitchen-tips-apple-cider-mulling-spice-recipe/>

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