

Applejack-Spiked Hot Cider *Holiday Drink*

Source: www.myrecipes.com/recipe/applejack-spiked-hot-cider



SERVES:
8



PREP TIME:
20 MINS



CALORIES:
189 CAL

Apples and apple cider have been shown to help lower people's risk of cardiovascular disease, asthma, diabetes, some forms of cancer and are also a source of antioxidants.

INSTRUCTIONS

1. Melt butter in a large saucepan over medium heat.
2. Stir in sugar, peppercorns, allspice berries, cloves and cinnamon sticks; cook 1 minute.
3. Add cider, honey, vanilla, orange and lemon rind; bring to a simmer.
4. Reduce heat to medium-low; simmer 15 minutes.
5. Remove from heat; stir in applejack. Strain; discard solids.

INGREDIENTS

- 2 tablespoons butter
- 2 tablespoons dark brown sugar
- 10 black peppercorns
- 8 whole allspice berries
- 5 whole cloves
- 2 (3-inch) cinnamon sticks
- 6 cups apple cider
- 1 tablespoon honey
- 1/2 teaspoon vanilla extract
- 2 (2-inch) orange rind strips
- 2 (2-inch) lemon rind strips
- 3/4 cup applejack brandy

