

Spiked Cider

1 gallon apple cider
2 Tbls **Mulling Brew** or **Cider Spice** with muslin pouch
1/2 cup vanilla vodka
1/2 cup caramel vodka
1/4 cup Triple Sec
1/2 cup sugar, optional
1/2 tsp ground cinnamon, optional

Using 2 Tbls of either **Mulling Brew** or **Cider Spice** placed in the muslin pouch, simmer 1 gallon of apple cider with spices for 1 hour on the stovetop in a large pan*. Allow cider to cool, remove pouch of spices, squeeze out then pour cider back into 1-gallon container and add in vodkas and Triple Sec. Chill until ready to serve. If using a large decanter, add apple and orange slices along with spikes cider. If serving in individual glasses, add a small piece of apple slice or orange slices to each glass. Individual glasses may be rimmed with cinnamon-sugar combination before adding spiked cider.

**you may use a 6-quart slow cooker to simmer cider. Follow above directions. Cook on high for 1 hour, remove lid and cook 1 additional hour on high uncovered.*



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