

Spiced Apple Cider



- 2 1/2 quarts Food Club apple cider
- 24 ozs Food Club pineapple juice
- 24 ozs orange juice
- 1 teaspoon ground nutmeg
- 1 teaspoon Food Club ground cinnamon
- 4-6 cinnamon sticks
- 1 tablespoon whole cloves

In a large crock pot, mix apple cider, pineapple juice, orange juice, ground nutmeg, and ground cinnamon. Add cinnamon sticks and cloves (see note). Heat on high for 1 hour. Turn heat to low and continue heating for 1-2 hours or until ready to serve. Refrigerate any remaining cider.

NOTE: If you have cheesecloth available, use a small square of cloth to wrap the cinnamon sticks and cloves, and then tie with twine. Add to the pot and remove before serving. If cheesecloth is not available, use a slotted spoon to remove the cinnamon sticks and cloves before serving.