



Hot Mulled Edgebrook Cider

Ingredients

- 1 Bottle Edgebrook Village Cider
- 500ml apple juice
- 4 pimento (whole allspice berries)
- 4 whole cloves
- 4 whole juniper berries
- 1 star anise
- 10mm slice of nutmeg

Method

Combine all the ingredients in a medium size pot. Warm over medium heat until the liquid starts to gently roll. Keep at this temperature for 2 minutes to remove the alcohol. Reduce the heat to low and cook for 15 minutes to infuse the spices.

Serve hot and enjoy!

