



# Mulled Cider/Hot Toddy/Wassail

NIBBLEDISH CONTRIBUTOR

## Ingredients

Makes 8 cups

Ingredients:

64 oz. apple cider (or juice)

12 whole allspice berries

6 cinnamon sticks

8 cardamom pods

6 whole cloves

dash of nutmeg-optional

small amount of brown sugar-optional

6 strips of orange zest and 1-2 orange slices to float while simmering

Apple brandy (Calvados or Applejack is nice) or pear brandy or spiced rum or whiskey or apfel korn or cinnamon Schnapps or caramel flavored liquor (liquor of your choice is what I'm getting at)-optional

Garnish: optional

cinnamon sticks

dried fruit (apple, pear)

dried ginger

pomegranate seeds

orange zest/slices

floating cranberries

## Instructions

If you do not have one ingredient or only have powder form, you can omit and/or substitute. I would recommend the majority not be powder. As you can see in my

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alcohol list, there is a nice assortment that works well in this hot drink. In a large pot, simmer on low/med. heat all ingredients (minus alcohol) together for 20-30 minutes. Strain and pour into mugs and add whatever amount of alcohol you wish. Add garnish if you wish. This will warm you up quite well.