

WASSAIL MULLED CIDER

1/2 gallon apple cider

4 cinnamon sticks

12 whole cloves

8 dashes bitters

1 orange, sliced

2 whole apples

1 cup Water

Whiskey

In a large pan, combine the apple cider, cinnamon sticks, cloves, bitters, orange slices, and water.

Bring to a boil over medium heat, then reduce to low heat. Gently simmer for 30 minutes. If desired, pour mulled cider through a fine mesh sieve to strain out fruit and spices.

Pour 2 ounces of whiskey in a mug and fill with mulled cider.

