

SPICED APPLE PUNCH

SERVES 8-10

handful of crystallised ginger maple syrup, to finish

½ teaspoon ground cinnamon

1 tablespoon granulated sugar

1.25 litres (5 cups) cloudy apple juice or apple cider

125 ml (1/2 cup) water

3 cinnamon sticks

6 cloves

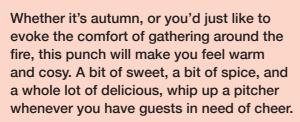
1/4 teaspoon all spice

1 tablespoon brown sugar

3 cm (11/4 in) piece of ginger, peeled and thinly sliced

½ teaspoon vanilla extract (optional; see page 9)

1 apple, cut into thin slices



Thread some cocktail sticks with one or two chunks of crystallised ginger - enough for your guests - and set aside.

Pour a small amount of maple syrup onto a small plate, then mix the cinnamon and sugar on a second plate. Dip the rim of a glass into the syrup, and then press into the sugar and cinnamon to coat, repeating with each glass.

Pour the apple juice or cider and water into a saucepan and add the spices, brown sugar, fresh ginger and vanilla extract. Bring to the boil, then reduce the heat and simmer for 4-5 minutes, stirring occasionally, until it has reached your desired level of spice. Remove from the heat and add the apple slices.

Serve in heatproof glasses, garnished with the prepared cocktail sticks.

