Twelfth Night Cider #23



Twelfth Night Cider

SERVES 25 #23

INGREDIENTS

APPLE CIDER	128 OZ	3.8 L
MAPLE SYRUP	6 OZ	185 ML
VANILLA BEAN, SPLIT LENGTHWAYS		1
CINNAMON STICKS		3
CLOVES		6
FRESH GINGER, SLICED		6 IN (15 CM) PIECE
GROUND NUTMEG		2 TEASPOONS
LEMON PEEL		1

GARNISH

CINNAMON STICKS

METHOD

1. POUR APPLE CIDER AND MAPLE SYRUP INTO A LARGE SAUCEPAN.
2. TIE SPICES IN CHEESECLOTH (MUSLIN) AND SECURE WITH KITCHEN TWINE. PLACE THE SACHET IN THE CIDER.
3. ADD LEMON PEEL AND BRING TO THE BOIL. LOWER HEAT AND SIMMER FOR 15 MINUTES.
4. REMOVE THE SACHET AND LEMON PEEL.
5. LADLE HOT CIDER INTO MUGS, GARNISHING EACH WITH A CINNAMON STICK.

Around the holiday season, break out this richly spiced wassail. The recipe, adapted from Helen Watkeys Moore's *On Uncle Sam's Water Wagon* (1919), uses non-alcoholic apple cider (unfiltered is best) and makes enough to warm up a large group who have just come in from the cold.

THE ESSENTIAL RECIPES
EVERY MOCKTAIL LOVER
SHOULD KNOW

LOW / NO

The Cocktail Cabinet

Mocktail