

Shopping List

Produce

Cranberries

Small lemon

Bulk

Agave syrup

Cinnamon sticks

Whole cloves

Grocery

Apple cider



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Hot Spiced Apple Cranberry Cider



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Hot Spiced Apple Cranberry Cider

INGREDIENTS

- 1 gallon apple cider
- 1 # fresh cranberries, rinsed
- 1 small lemon, washed and thinly sliced
- 4 cinnamon sticks
- 1 1/2 t whole cloves
- ~ 1/4 c agave syrup (or other sweetener)

INSTRUCTIONS

1. In a large stockpot, combine all ingredients and bring to a boil over high heat.
2. Reduce heat to low and simmer, covered, for an hour or two, stirring occasionally.
3. Taste to see if you need to add any more sweetener (if so, add by the T and let it cook for about 5 more minutes).
4. Remove cranberries, lemon, and spices from cider by pouring cider through a strainer into a heat-proof container. Press cranberries into strainer with the back of a spoon to remove as much juice as possible.
5. Serve hot, with a slice of apple for garnish!



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Makes about one gallon