



MCRITCHIE
WINERY & CIDERWORKS

MULLED HARD CIDER

- 1 bottle Hard Cider (dry or regular will work)
- 1/2 bottle water (about 12 oz)
- Brown sugar to taste
- 1 mulling spice sachet or 2-3 tablespoons mulling spices (cloves, cinnamon sticks, cardamom, orange peel, allspice)

Mix all ingredients together over low heat. Do not boil! Heat for one hour and serve. If using loose mulling spices strain before serving.

ENJOY!

