



Mulled Cider

*Doubles easily, and fits into a standard slow cooker or Instant Pot.

- 1 whole nutmeg
- 10 allspice berries
- 10 cloves
- 2 star anise
- 4 cinnamon sticks
- ½ gallon apple cider
- 1 small orange, for garnish
- Whole cranberries, for garnish

1. **Toast the spices:** Add the nutmeg, allspice, cloves, star anise and cinnamon to the bottom of a pot (or to a skillet for Slow Cooker instructions). Toast over medium heat for 2 to 3 minutes, stirring occasionally, until fragrant.
2. **Stovetop cooking instructions:** Turn the heat to low. Pour in the apple cider and bring to below a simmer, just barely bubbling. Warm for 1 hour on low heat (don't let it simmer). Skim off any particulate if desired, or stir to re-incorporate it.
3. **Slow Cooker & Instant Pot instructions:** Place the apple cider in the slow cooker or Instant Pot (pressure cooker) with the spices. Cook on low for 3 hours OR Normal using the Instant Pot "Slow Cooker" setting.
4. Garnish with orange slices and cranberries, then serve.