



ENBRIDGE
Life Takes Energy™

Hot CRANBERRY Apple Cider

Cozy up with a cup of my favourite cider. It's easy to mix up and have ready for your family and guests, and it makes the whole house smell like the holidays!

Ingredients:

- 2 L apple cider (I opt for locally made cider.)
- 1 ½ L no sugar added cranberry juice (not "cranberry cocktail")
- ¼ cup packed brown sugar
- 4-5 sticks of cinnamon
- 1 ½ tsp cloves
- Handful of fresh or frozen cranberries
- 1 orange, thinly sliced with peel

Instructions:

1. In 4-quart saucepan, mix all ingredients. Heat to boiling. Reduce heat; simmer uncovered 15 minutes. Strain.
2. Pour into stemmed mugs and add a shot of spiced rum or cinnamon schnapps if desired.
3. Garnish with fresh orange slices and cinnamon sticks. Serve hot.

Tip: For a little extra zip, add a shot of spiced rum to each adult mug!