

Hot Cranberry Apple Cider

Ingredients

- 1 quart apple cider or apple juice
- 2 cups cranberry juice
- 1/3 cup packed brown sugar
- 4 whole cloves
- 2 cinnamon sticks (3 inches)

Directions

1. In a large saucepan, combine the cider, cranberry juice and brown sugar. Place cloves and cinnamon sticks on a double thickness of cheesecloth; bring up corners of cloth and tie with kitchen string to form a bag. Add to pan.
2. Bring to a boil over medium heat. Reduce heat; simmer, uncovered, for 15-20 minutes. Discard spice bag before serving. You may also put in your Crockpot on high for 2 hours