

Hot Spiced Cider

2 lemons
2 oranges
7 cups apple cider
5 cups cranberry juice cocktail
4 3-inch cinnamon sticks
2 teaspoons whole allspice
10 whole cloves
1 ¼-inch pieces fresh ginger, peeled and thinly sliced

- Using a citrus zester or sharp vegetable peeler, carefully remove the rind from the lemons and oranges. Avoid peeling the white flesh beneath the rind.
- Slice the citrus rind into ¼-inch-thick strips.
- Combine the rind, cider, cranberry juice, and spices in a large saucepan or Dutch oven. Over medium heat, bring the mixture to a simmer.
- Reduce liquid for 30 minutes.
- Strain cider, discarding the solids. Serve warm.

Makes approximately 8 cups.

Serves 8.