Mulled Cider

Try our recipe for mulled cider, it makes a inviting change from mulled wine.

Great to welcome guests with to a Christmas party.



½ pint of dry cider
4 sprigs of rosemary
1 small cinnamon stick
3 tsp brown sugar
3 tbs dark or golden rum

Method:

- Bruise the rosemary in the cider in a large pestle and mortar (or improvise with the end of a rolling pin and a plastic basin).
- Stir in the sugar and the cinnamon and leave to infuse for 15 minutes.
- Strain the cider off and heat until it is very hot. Traditionally this should be done with a red hot poker, but a microwave or a saucepan will do very well as a substitute.

Whilst researching mulled cider we came across a very interesting and also seasonal concept: You might also like to try 'Fire Cider'.