

# Honey Spiced Cider

## Ingredients:

- \*\* 4 cups apple cider (not apple juice)
- \*\* 1/2 cup Jack Daniel's Tennessee Honey (or your preferred honey whiskey)
- \*\* 2 tablespoons honey (adjust to taste)
- \*\* 2 cinnamon sticks
- \*\* A few whole cloves
- \*\* A pinch of nutmeg
- \*\* Optional: Orange slices or orange peel
- \*\* Optional: Star anise for additional spice

## Glassware:

Heat proof Mug



## Instructions:

- 1. Warm the Cider:** In a large pot, combine the apple cider, cinnamon sticks, cloves, and a pinch of nutmeg. If you're using them, add the orange slices or peel and star anise.
- 2. Simmer:** Heat the mixture over medium heat until it's hot, but not boiling. Stir occasionally. Allow the mixture to simmer for about 10-15 minutes so that the spices can infuse the cider.
- 3. Add Honey and Whiskey:** Turn off the heat and remove the spices (and orange slices, if used). Stir in the honey until it is fully dissolved. Then, add the Jack Daniel's Tennessee Honey whiskey and stir well.
- 4. Taste and Adjust:** Taste your cider and adjust the sweetness with more honey if needed. If it's too sweet, you can add a little bit more lemon juice to balance the flavors.
- 5. Serve:** Pour the Honey Spiced Cider into mugs, garnish with a cinnamon stick or an orange peel, and serve warm.
- 6. Optional Garnish:** You can also garnish with a thin slice of apple or a lemon wheel.