

Cut & fold along dotted lines to fit this in your 3x5-inch recipe card box:

One of our favorite winter recipes:



Easy Crock-Pot Mulled Cider

1 gallon apple cider
2 oranges
30-40 cloves
3 cinnamon sticks

- Fill crock pot with cider to 2" from top.
- Drop the 3 cinnamon sticks into the cider.
- Cut one of the oranges across the middle into 1/2" thick slices; put 2 slices in the cider. (Save remaining slices and ends in zip-loc to "refresh" the cider later on)
- Push the cloves into skin of the remaining whole orange, leaving 1/4 - 1/2" between the cloves (if you're feeling creative, you can make a nice pattern).
- Put the clove-studded orange into the cider.
- Set crock pot on Low and let it mull for at least 4 hours (stirring occasionally if you think of it, but if you don't, it's fine!)

NOTES: You can leave the cider in the crock pot and refill it with cider whenever it gets low over the next few days. The orange slices and cloved orange should also be replaced every day or so to ensure good flavor. *Careful when you get to the bottom of your mug of cider -- there may be pieces of clove in it!*

