



DESCRIPTION

Send in your recipes, then join host Carrie Shankweiler and her friends as they show you how to make a perfect winter warming drink - hot maple apple cider! This special recipe comes from an Activity TV Fan in Vermont!

CIDER MATERIALS

- 6 cups apple cider
- ¼ cup maple syrup
- 1 orange peel
- 1 lemon peel
- 2 cinnamon sticks
- 6 whole cloves
- Whipped cream

TOOLS

- 1 piece of cheese cloth
- String
- Boiling pot
- Ladle

DIRECTIONS

1. Unfold a piece of cheese cloth onto the counter. In the center of the cloth, place your cinnamon, cloves, orange and lemon peels into a pile. Gather the corners and tie them together with string, sealing the ingredients inside to create a spice bag.
2. Place the spice bag into a pot. Be sure to keep hold of the string around it.
3. Pour your apple cider into the pot around the bag, followed by the maple syrup.
4. Fasten the string from the bag around one of the pot handles to keep it out of the way and move the pot to the stove.
5. Let everything boil over the stove for about ten minutes, stirring occasionally. The cloth bag will transfer the flavors of the spices into the cider without letting them escape.
6. Once the cider is boiled and ready, serve it up with a ladle, add a cinnamon stick garnish with some whipped cream and you're done!