

CARAMEL APPLE CIDER

by Emily Black | Photo by Rory Doyle



1 (64-ounce) bottle pure apple cider

2 (12-ounce) bottles apple hard cider

½ cup caramel syrup

3 cinnamon sticks

1 teaspoon whole cloves

In a Dutch oven, bring all ingredients to a simmer over medium heat for 20 minutes. Pour mixture through a sieve, discarding solids. Serve warm and garnish with cinnamon sticks and apple slices.

Yield: 8-10 servings