

MISSISSIPPI MAGAZINE

Select Page



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

SEARCH

<input type="text"/>	Search
----------------------	--------

CATEGORIES

Food

Entertaining

Culture

Living

Style

Travel

Weddings

PATTY ROPER

Patty Roper Home

Patty Loves

Patty's Pick

Easy Does It: Entertaining

Easy Does It: Project

All Posts by Patty

Cookbooks

QUICK LINKS

Mississippi Magazine Store

Wedding Register

UPCOMING EVENTS

Mistletoe Marketplace

November 6 - November 9

50 Nights of Lights

November 9, 2019 - January 1, 2020

3rd Annual Hernando Veterans Parade

November 11 @ 8:00 am - 5:00 pm

[View All Events](#)

- [©Downhome Publications 2019](#)
- [Contact Us](#)

- [Refund Policy](#)
- [Privacy Policy](#)

- [Newsstand Locations](#)
- [Frequently Asked Questions](#)

- [Advertising Information](#)
- [Customer Service](#)

