

Honey-Ginger Mulled Cider



Ingredients

- ½ gallon fresh apple cider
- 3½ ozs. [Gustare Honey-Ginger Balsamic Vinegar](#)
- ¼ cup mulling spices
- 1 navel orange, sliced (ends discarded)
- Cheesecloth and kitchen twine, or muslin bag

Directions

Pour cider into a large pot for the stove top. Add balsamic vinegar and stir. Cut a square of cheesecloth large enough to hold the mulling spices. Gather ends and tie with kitchen twine and add to the pot to infuse flavor. Add fruit slices. Bring to a near boil and reduce to simmer for 30 minutes. Remove spice bag, ladle into mugs and enjoy!

Note: For convenience, use a slow cooker set on high to heat through and reduce to low temperature to keep warm.