MULLED APPLE CIDER



Wrap your hands around a mug of spiced cider you'll want to sip on all season long. Start by adding apple cider, cinnamon sticks, cloves, allspice berries, star anise and fresh orange slices to a large pot. Heat it gently over medium-high until it's hot and steaming—just don't let it boil! Once it's warm and aromatic, turn the heat down and let it simmer for 40 minutes to bring out all that delicious spice. When it's ready, remove the oranges and skim off the spices. Ladle into glasses and finish with Soft Whip Cold Foam. Keep it warm on the stove for refills—but be sure to ditch the oranges after simmering.

Yield: 1 quart

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INGREDIENTS

	RICH'S Sweet Cream Soft Whip Cold Foam, 12 Ct, 1.19 lb (#21270)
32 oz	Apple Cider
3	Cinnamon Sticks
1 tsp.	Whole Cloves
1 tsp.	Whole Allspice Berries
1	Whole Star Anise
1/2	Orange, sliced

DIRECTIONS

1. Add the apple cider, cinnamon sticks, cloves, allspice berries, star anise and sliced oranges to a large pot
2. Heat the mixture over medium-high heat until hot and steaming, but do not boil. Once hot, lower the heat to medium-low and simmer for 40 minutes
3. Remove the orange slices and skim off the spices. Ladle into glasses and top with Soft Whip Cold Foam. Serve warm
4. If you want to keep the remaining cider hot, leave it on the stove over low heat. Do not leave the oranges in the pot after the cider is done

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