



Weston's Scrumpy Cloudy Cider

This robust fruity cider is perfect served with traditional English sausages and mashed potato.

Hot mulled cider

Ingredients

- 4 pints Weston's Scrumpy Cloudy Cider
- ¼ cup of brown sugar
- 1 tsp cloves
- 1 tsp allspice
- 2 cinnamon sticks
- Muslin/cheesecloth for spices

Method

Place cloves, allspice and cinnamon sticks on a square piece of muslin/cheesecloth and tie up.

Place spices, cider and sugar in a pot and heat uncovered, stirring regularly.

Once the cider comes to a boil, simmer for at least another 15 minutes, to allow the infusion of the spices. Stir occasionally.

Remove the spices from the pot and ladle hot mulled cider into mugs or other glasses designed for hot beverages.



Top tip:

Great for parties...use a slow cooker and you won't have to worry about your mulled cider cooling off.