



Hot Apple Orange Cider



Ingredients

- 64 ounces **100% apple juice** (8 cups)
- 32 ounces **water** (4 cups)
- 2 **oranges**
- 12 **whole cloves**
- 2 **allspice peppercorns**
- 6 **cinnamon sticks**

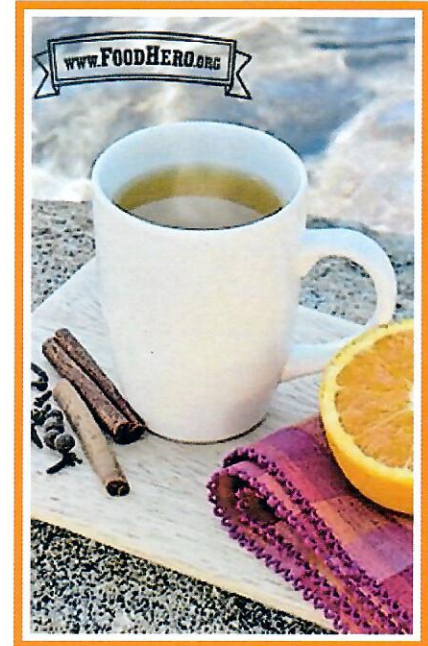
Makes: 12 cups
Prep time: 5 minutes
Cooking time: 2 hours

Directions

1. In a 4 quart stock pot, add apple juice, water, oranges (cut in half) and all the spices.
2. Bring to a boil and simmer for 2 hours.
3. Serve hot and enjoy!
4. Refrigerate leftovers within 2 hours.

Notes

- Spices sold in the bulk section may be less expensive than packaged and you can just buy the amount you want.



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Nutrition Facts

12 servings per container	
Serving size	1 cup (249g)
Amount per Serving	
Calories	90
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 15mg	1%
Total Carbohydrate 21g	8%
Dietary Fiber 1g	4%
Total Sugars 18g	
Includes 0g Added Sugars	0%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 25mg	2%
Iron 0mg	0%
Potassium 108mg	2%
Vitamin A 3mcg	0%
Vitamin C 46mg	51%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.