

## Spiced Pomegranate-Apple Cider

Harvest Dance | October 2006



*On nippy days, create a makeshift warmer using tea lights in a bowl with a cooling rack atop to hold the cider. Or, use a crockery cooker or an insulated carafe.*

- 1 GAL. PASTEURIZED APPLE CIDER OR APPLE JUICE
  - 2 16-OZ. BOTTLES POMEGRANATE JUICE OR
  - 4 CUPS CRANBERRY JUICE
  - 1/4 CUP MAPLE SYRUP OR PACKED BROWN SUGAR
  - 6 FRESH KUMQUATS, HALVED, OR SIX 3/4-INCH THIN STRIPS OF ORANGE PEEL
  - 16 INCHES STICK CINNAMON, BROKEN
  - 12 CARDAMOM PODS, LIGHTLY CRUSHED TO EXPOSE SEEDS
  - 12 WHOLE CLOVES
- THINLY SLICED ORANGES WITH CLOVES PRESSED IN PEEL AND/OR CINNAMON STICKS TIED WITH ORANGE PEEL STRIPS (OPTIONAL)**

In a large Dutch oven or kettle combine cider, pomegranate or cranberry juice, and maple syrup or brown sugar.

For spice bag, cut a double thickness of 100-percent-cotton cheesecloth into a 12-inch square. Place halved kumquats or orange peel, 16 inches stick cinnamon, cardamom pods, and cloves in center of cloth. Bring the corners of cloth together and tie closed with clean kitchen string. Add spice bag to cider mixture.

Bring mixture to boiling; reduce heat. Cover and simmer for 15 minutes. Remove spice bag and discard.

Serve cider warm or at room temperature. If desired, garnish with clove-studded orange slices and cinnamon sticks. Makes 20 servings.