

Chai Cider

Spice of Life | October 2008



Let spiced cider simmer for hours in a slow cooker, adding tea the last few minutes. Spike it with cognac, if you like.

PREP: 25 MINUTES COOK: 4–6 HOURS (LOW) OR 2–3 HOURS (HIGH) STEEP: 10 MINUTES

- 1 GALLON APPLE CIDER
- 1/2 CUP PACKED BROWN SUGAR
- 1/2 TSP. GROUND GINGER
- 3 APPLES, CORED AND THINLY SLICED
- 1 CUP HALVED KUMQUATS
- 2 ORANGES, THINLY SLICED
- 5 CINNAMON STICKS
- 1 TBSP. WHOLE CLOVES
- 1/2 TSP. FRESHLY GROUND BLACK PEPPERCORNS
- 3 DARJEELING TEA BAGS
- COGNAC OR ARMAGNAC (OPTIONAL)

Combine the cider, brown sugar, ginger, apples, and kumquats in a 6- to 7-quart slow cooker (6-quart cooker will be very full).

For spice bag, place orange slices, cinnamon, cloves, and peppercorns in the center of a double-thick, 12-inch square of 100-percent-cotton cheesecloth. Tie closed with clean kitchen string. Add bag to slow cooker. Cook on low-heat setting for 4 to 6 hours or on high-heat setting 2 to 3 hours. When you are ready to serve, steep the tea bags in the hot cider mixture for 10 minutes. Remove tea bags and spice bag and discard.

Ladle the cider into mugs with a shot of cognac, if using. Top each with some of the apples and kumquats and serve. Makes 8 to 10 servings (10 cups).

Per serving: 135 cal., 0 g total fat, 0 mg chol., 3 mg sodium, 15 g carbo., 2 g dietary fiber, 1 g protein.