

Lavender-Spice Mulled Apple Cider

Ingredients:

2 quarts good quality SWEET cider
2-3 teas of brown sugar (sub: can 1/2 molasses 1/2 coconut sugar)
4-5 nickel size thin slices of fresh peeled ginger root or crystallized ginger
2 to 3 teaspoons of dried culinary lavender buds
1 2-3 inch cinnamon stick, broke in half
1/2 in pc vanilla bean coarse chopped or 1/2 teas vanilla ext
1/2 tsp allspice
1/4 tsp cardamom or can substitute nutmeg
1/4 tsp cloves (if using whole cloves 4 whole slightly crushed)

small crab apples or oranges for garnish

fresh lavender or dried culinary lavender sprigs for garnish

makes 6 - 1 cup (about 1 1/2 qts servings due to evaporation during simmering)

1. In a 4 quart or similar stainless steel, enameled or other non-reactive saucepan, stir together the cider, sugar, ginger root, lavender, cinnamon, vanilla, allspice, cardamom and cloves.
2. Heat over medium-high heat just to a simmer, then adjust the heat so the mixture barely simmers, uncovered, for at least 30 min - 1 hour. If using immediately sieve thru very fine mesh, serve with desired garnish.
3. If serving later, let cool, refridgerate covered up to 3 days. Then strain out spices thru the fine mesh sieve. Heat to piping hot but NOT boiling and serve with desired garnish.

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find more recipes online at

kitchenlane.com/2018/11/lavender-spice-mulled-apple-cider-best-ever.html

Nancy's cookbook is available at:

<https://nancyslavenderplace.com/product/art-cooking-lavender/>