

Spice Islands Apple Cider

1 liter (4 cups) apple juice.
2 cinnamon sticks
4 cloves
1 tsp black peppercorns
1 star anise
1 nutmeg (crack the
outershell off first)
Peel from $\frac{1}{2}$ orange

Instructions:

-On medium, bring to a
simmer.
-Keep on low heat for 15
minutes.
-Rinse and dry the cinnamon,
cloves, nutmeg, and star
anise for reuse.

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