



# Warm Spiced Cider

*Recipe from Executive Chef Terry Dox*

1 large orange  
12 whole cloves  
1 lemon

6 cinnamon sticks  
1 gallon apple cider

Slice orange into 3 thick slices. Insert 4 whole cloves in skin of each orange slice. Peel 1 inch strips of lemon peel with vegetable peeler. In 5-quart saucepan, combine all of the above ingredients and bring to a boil. Reduce heat and simmer for 15 minutes. Strain into a punch bowl and top with fresh lemon and orange slices. Makes 16 cups.

*Included in Ruttger's 2003 Holiday Cart Mailing*