

Tis the **SEASON** *for* **HOT APPLE CIDER**

16 cups fresh apple cider

4 two inch cinnamon sticks

2 oranges, peels and juice

2-inch vanilla bean or 1 tsp ground bean

8 whole cloves (optional)

Combine all the ingredients in a saucepan. If you are using ground vanilla instead of a vanilla bean, first place it in a tea bag. If you don't have a tea bag, it can be mixed directly with the rest of the ingredients, but it's best to strain your hot cider through a cheese cloth before serving so that you don't get black vanilla bean pieces floating in your cup. Simmer over low heat for 5 to 10 minutes. Pour into mugs and serve.

from Blessings of Hope