

APPLE-ORANGE CIDER (HOT OR COLD)

Cidre Pomme-Orange aux Épices

Source: The Gilded Table – January Edition

Prep Time: 5 minutes

Cook Time: 30 minutes | **Yield:** About 6 cups



Recipe Description

This gently spiced cider brightens classic apple flavor with fresh orange and warming aromatics. Served hot or chilled, it brings lift and balance to winter meals and quiet January afternoons.

Ingredients

- 6 cups apple cider or juice
- Zest and juice of 1 orange
- 2 cinnamon sticks
- 3 whole cloves
- **Optional:** honey or sugar, to taste

Instructions

1. Combine all ingredients in a saucepan.
2. Bring just to a simmer; reduce heat.
3. Simmer gently for 25–30 minutes.
4. Strain and sweeten if desired.
5. Serve warm or chill for later.

Notes

- May be reheated gently
- Keeps well refrigerated for several days
- Lovely paired with desserts or afternoon tea