

Mulled Cider Mocktail

In lieu of alcohol, our mocktail recipes use oxymels, an herbal remedy made from apple cider vinegar and honey. In this recipe we use Chamomile and Ginger, not only for the spice, but their calming and digestive properties as well.

INGREDIENTS

6 Oz Apple Cider
.5 Oz Chamomile Oxymel
.5 Oz Ginger Oxymel
Mulling Spices; Cinnamon, Clove, Allspice, Nutmeg
Apple or Orange Slices

DIRECTIONS

Mulled cider is apple cider that is typically heated and infused with mulling spices. In a pot on the stove, heat your cider until steaming. Once warm, add your spices, you can use powdered or whole pieces of cinnamon, clove etc. Allow this to simmer 20-30 minutes. Strain off your cider, and add 6 Oz to a glass along with your oxymels. Garnish with fruit slices and cinnamon sticks.



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