

HOGAN'S CIDER

FERMENTED FROM
100%
FRESH
PRESSED
ENGLISH
APPLES



Recipe for Hot Spiced Cider

Ingredients

4 pints good quality cider
4 oz sugar
2 tsp mixed spices
 $\frac{1}{2}$ tsp ginger
Nutmeg to taste
4 cloves
Juice of 2 lemons plus lemon slices (optional)
Juice of 1 orange plus orange slices (optional)

Method

One hour before serving, put all the ingredients in a large pan and heat until the sugar has dissolved. Do not boil. Keep on the heat at a gentle temperature so the spices are well infused. Adjust to taste - you might need more sugar if using a very dry cider or more spices and ginger to improve "bite". Allow to cool to a serving temperature and stir well before serving to evenly distribute the spices and ginger.