



## Mulling Spices

FOR THE REFILL RECIPE VISIT  
SAVORINGTHEGOOD.COM

**ENJOY WITH  
YOUR FAVORITE  
APPLE CIDER**

Fill a large tea ball infuser with **2 tablespoons of these mulling spices** and in a medium sauce pan, gently simmer **4 cups of apple cider** over medium heat for **20 minutes**.

Warm in the **crockpot** for a **minimum of 2 hours** on low or 1 hour on high. Remove the spice ball from the cider before serving.

For every **gallon of cider** you are going to need **1/2 cup of mulling spices**.

This recipe for homemade mulling spices is a combination of crushed cinnamon sticks, whole cloves, whole allspice berries along with dried orange rind.



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