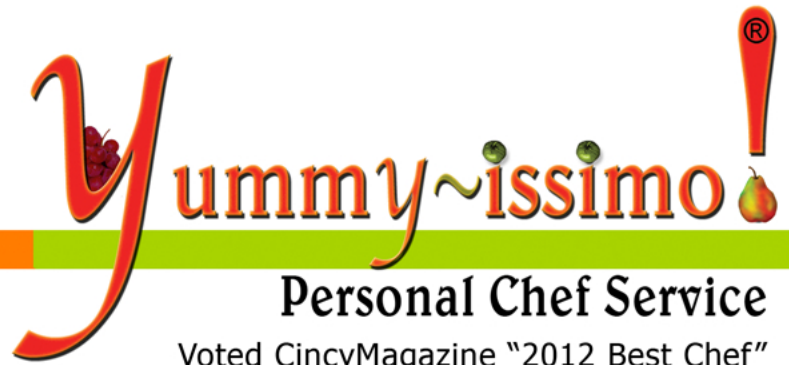


# Warm Apple Cider w/Rum



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Makes 8 servings  
Modified from: Bon Appétit

3 quarts fresh apple cider

40 whole cloves

10 cinnamon sticks

2t whole allspice

1/2c Captain Morgan spiced rum

1/4c Grand Marnier

Place apple cider, cloves, cinnamon sticks and allspice in large stockpot. Bring to a boil, reduce heat and simmer until mixture is reduced to 6c of liquid ~ about 40~45 minutes. Strain cider into medium saucepan.

Return cider to a simmer. Add rum and Grand Marnier. Simmer 10 minutes.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by



**Debbie Spangler ~ Certified Personal Chef**

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