

Spiced Apple Cider w/Rum



Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

A great fall and winter libation made with apple cider, spiced Captain Morgan Rum and spices

Serves 4

3c apple juice or cider ~ low (or no) sugar
added

4 whole cloves

2T brown sugar

2 cinnamon sticks, broken into pieces

1t apple pie spice

1/2 Granny Smith apple, cored, thinly sliced

1/4t grated nutmeg

1/2c Captain Morgan Spiced Rum

In medium saucepan stir together apple juice (or cider), brown sugar, apple pie spice, nutmeg, cloves, cinnamon and apple slices. Simmer, covered, 10 minutes.

Stir in rum and simmer another 10 minutes. Strain, reserving apple slices to use as garnish.

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



Debbie Spangler ~ Certified Personal Chef

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