

Mulled Cider

at Middle Farm

National Collection of Cider & Perry



Recipe

MULLED CIDER

4 pints of still, dry farmhouse cider
3 apples - washed, cored and sliced
2 oranges, washed and sliced
Juice and zest of 1 unwaxed lemon
2 tsp ground mixed spice
8 whole cloves
2 cinnamon quills snapped in half
6 tbsp light soft brown sugar

Put all the ingredients into a pan, cover and heat gently for a minimum of 1 hour. Do **not** boil.

Add friends, fresh from a bracing walk on the Downs, and serve.

National Collection of Cider & Perry
Middle Farm
Firle, Lewes
East Sussex BN8 6LJ

telephone 01323 811411
fax 01323 811622
email info@middlefarm.com
www.middlefarm.com