

# Mulled Cider (Tom Kerridge)

## Ingredients

- 2ltr good cider
- 150g soft dark brown sugar
- 150ml dark rum
- 10 cardamom rods
- 1 cinnamon stick, broken up
- 3 fresh bay leaves
- 1 vanilla pod
- 4 star anise
- Peel of 1 orange
- 1tsp whole black peppercorns



## Method

1. Tie up the peppercorns, cardamom, bay leaves, cinnamon and the star anise in a muslin bag.
2. Place the cider, sugar, muslin bag and the vanilla pod (split and scraped) into a pan and bring it to the boil.
3. Reduce the heat and leave to steep for 20 minutes. Add the orange zest and the dark rum.
4. Remove from the heat and serve.

## Notes

Drink responsibly!! Like me!