

# Hot Spiced Apple Juice

## Ingredients

1/2 gal. Apple Juice or Cider  
1/2 tsp. Cinnamon, ground or two sticks  
1/2 tsp. Allspice, ground  
1/4 tsp. Cloves, ground

Optional - 2 Cups Cranberry Juice  
Optional - 1 quartered orange

## Preparation

You can either make this in a slow cooker or crock pot, set on "warm", or any pot on your stovetop.

Preheat the Apple Juice and Cranberry Juice in a pot on the stove top or in a microwave oven in an appropriate container. Use a 2-cup "Pyrex" measuring cup and heat on "high" in the microwave oven for 4 minutes, adding the contents to the preheated crock pot, and repeating this procedure until all the juice is heated.

Add the ground Cinnamon or two Cinnamon sticks, Allspice and Cloves to the first batch of warmed Apple Juice or Cider in the crock pot and let simmer for about 1/2 hour. Serve. Any leftovers will keep in the refrigerator or one week. Discard the cinnamon sticks before storing.