



Hot Chai Cider

ingredients

- 3 cups Water
- 4 bags Black Chai Tea
- 8 cups (64 oz.) Apple Cider or Apple Juice
- 2 cups Low-Calorie Cranberry Juice
- ½ cup Orange Juice
- 4 (3 inch) Cinnamon Sticks
- 3 Whole Cloves

Optional Garnish: Cinnamon Sticks and/or Fresh Cranberries

directions

1. In a medium saucepan, bring water to boiling. Remove from heat. Add tea bags. Cover and let steep for 5 minutes. Discard the tea bags.
2. In a 6- to 8-quart pot, combine apple cider, cranberry juice, orange juice, cinnamon sticks, cloves, and steeped tea. Bring to boiling; reduce heat. Cover and simmer for 20 minutes. Discard the cinnamon sticks and cloves. Serve warm.
3. If desired, garnish with additional cinnamon sticks and/or cranberries.

tip:

To make ahead, prepare cider as directed. Cool and transfer to an airtight container. Cover and chill for up to 3 days. Serve chilled or transfer to a large Dutch oven and heat through.



Recipe crafted by EatingWell
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