

Cranberry Lemonade Cider

SPICE UP YOUR HOLIDAY SPIRIT

with this warm cider

Featuring our ruby-red sweet-tart flavored Cranberry Lemonade.

Simmer stovetop on a cold night or let it roll in a slow cooker at your next party. It's all kinds of festive. Grab a gallon of our Cranberry Lemonade. But hurry, it's only around for a limited time only.

Ingredients

- 4qt spiced apple cider (128 oz)
- 2qt cranberry lemonade (64 oz)
- 1c orange juice (8 oz)
- 3 whole cloves
- 3 whole allspice
- 2 oranges, sliced, plus more for garnish
- 2 cinnamon sticks, plus more for garnish
- $\frac{1}{2}$ c of cranberries

Instructions

In a large stockpot, combine all ingredients. Bring to a rolling boil for 5 minutes. Reduce heat to simmer and cover, 30 to 45 minutes, stirring occasionally.

Using a slotted spoon, remove cloves, allspice and cinnamon sticks; transfer to a slow cooker to keep warm for a party, or serve warm directly from stovetop. Garnish each serving, if you like, with an orange slice, cinnamon stick and cranberry and serve in a highball glass.