Hot Cider Tea



www.stirtea.co.nz

Warm and comforting on a chilly winter evening.

Ingredients:

Makes around 4 cups

2 cups apple cider

2 cups water

8 whole cloves

5 allspice berries

1 cinnamon stick plus more for garnish

1/2 orange sliced

2 tablespoons of honey

2 teaspoons Stir Tea's loose leaf Assam or English Breakfast

Method:

- 1. In a medium heavy saucepan, over low heat, warm apple cider, water, cloves, allspice, cinnamon stick, orange slices and honey for 10 15 minutes until fragrant.
- 2. Add tea leaves and continue to heat for another 4 minutes
- 3. Pour liquid through fine mesh strainer into mugs, garnish each mug with a cinnamon stick and serve.

We hope you get a lot of joy from making and sharing this Hot Cider Tea. Wishing you Happy Tea Times from everyone at Stir.

This recipe is from Sarina Jacobson's book called Tea More than 80 Delicious Recipes.