

# HOT CIDER RUM PUNCH

Servings: 8

## Ingredients

- 2 cups light rum
- 4 cups apple cider
- 1 ¼ cups cranberry juice
- 1 ¼ cups orange juice
- 2 cinnamon sticks
- 6 whole cloves
- 1 orange studded with cloves for optional garnish

## Instructions

- ❖ Place the rum, cider, cranberry and orange juices, cinnamon and cloves in a large saucepan over medium heat
- ❖ Stir to combine, then lower heat and bring to a simmer.
- ❖ Simmer gently for 5 minutes.
- ❖ Remove from heat.
- ❖ Serve hot or warm keeping in a slow cooker to keep hot if necessary.
- ❖ Can be made in advance and refrigerated, then rewarmed before serving.

Makes about 8 servings.

## Notes

Note: For a non-alcoholic version substitute an additional cup each cranberry and orange juice for the rum. For a cold version: chill and mix with 1 quart of ginger ale