

LAⁱⁿ BLOOM

HOLIDAY SOIRÉE

Rebecca Marie's Spiked Spiced Cider

Serves 8

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My friend Rebecca was a bartender for years and turned me on to her recipe for Spiked Spiced Cider. It's become my go-to drink to serve at a holiday party not only because it reminds me of my friend but also because it's cozy, aromatic and takes two minutes to prepare. Becky also had the genius idea of making this in the slow cooker, which keeps it warm for the length of your party. If you don't have a slow cooker, make this on the stove top and keep the heat on low.

1 gallon of apple cider
5 cinnamon sticks
1 heaping tablespoon of whole cloves
1 apple, thinly sliced and dusted with ground
cinnamon
bourbon, brandy, whisky or rum

Pour the apple cider into a slow cooker and add cinnamon sticks, cloves and apple slices. Give it a nice stir and heat on high until heated through. Turn the heat to low or "keep warm" and serve in mugs over a shot of bourbon, brandy, whisky or rum. Garnish with a cinnamon stick and an apple slice and remove cloves.