

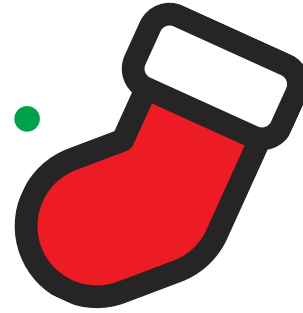


# Red Hot Apple Cider



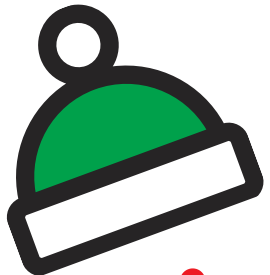
## Ingredients

- 1 gallon of apple cider, or apple juice
- 1 cup Red Hots cinnamon candies

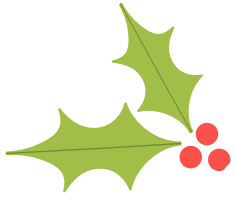


Can be made in a slow cooker, Perkulator,  
or in a pot on the stove.

*Makes 1 gallon of cider.*



***Shared by Holly Russell, Management Assistant***



# *Citrus Hot Toddy*

## **Perkulator (easiest) Method**

1. Pour juice into body of the Perkulator.
2. Pour candies into the upper basket. No paper filter needed.
3. Start perkolater and let it "perk" until it goes quiet, about 20 minutes.
4. Enjoy!

## **Slow Cooker or Pot Method**

1. Add both ingredients to the pot.
2. Warm on low heat until candies are dissolved. Stir occasionally.
3. Skim white foam that floats on the surface.
4. Transfer to a carafe for serving, or ladle from the pot and enjoy!