



Mulled Cider

Mmmm. Mulled cider! Try this favorite fall beverage in your crockpot.

Crockpot Crazy?

Here are a few more crockpot recipes. This warm, spicy drink is easy to make in your crockpot. Plus, it's the perfect finale to a full day of outdoor fall fun.

Ingredients 1 1/4 cup brown sugar 2 quarts cider 1 tsp. whole allspice 1 1/2 tsp. whole cloves 2 sticks cinnamon, broken into pieces Peel of one lemon 1 cup dark rum or brandy (optional)

Preparation

Place whole spices and lemon peel in a square of cheesecloth and tie the four corners firmly to make a bag. Place sugar and cider (and rum or brandy if desired) in crockpot; stir until sugar is dissolved. Add spice bag. Cover and heat on low for 2 to 8 hours. Serve from crockpot with a ladle.

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