

A LA JOLLA PLAYHOUSE RECIPE

MULLED CIDER

Ready in **35 minutes** Serves **8 Theatregoers**



INGREDIENTS

- 1 gallon apple cider
- 2 sticks cinnamon
- 2 tablespoons whole cloves
- 1 orange peel (cut into strips)
- 1 star anise

INSTRUCTIONS

1. Pour apple cider into a large pot and cook on medium heat.
2. Add all spices and orange peel to the pot.
3. Once the cider begins to steam, turn heat to low and simmer for 30 minutes.
4. Optional: skim the spices out of the cider for a smoother mulled cider.
5. Your cider is now ready to be served. If desired, alcohol can be added to taste. Cheers, see you soon at the Playhouse!

Prefer to watch a video recipe? [View here](#)

TIP

This mulled cider recipe pairs especially well with tickets to our upcoming world-premiere play *Your Local Theater Presents: A Christmas Carol*, by Charles Dickens, *Again*.