JANE SMITH LIFESTYLE

Hot Honey Bourbon Cider

Prep: 10 min | Cook: 20 min | Serves: 6–8



When the weather turns cold, I make this and the house smells like the holidays. It's warm apple cider simmered with cinnamon and cloves, spiked with bourbon, with a drizzle of hot honey.

Ingredients

- 6 cups apple cider
- 1 cinnamon stick
- 3 whole cloves
- 1 orange, sliced
- 1.5 cups bourbon
- 1/4 cup hot honey
- Extra cinnamon sticks, for garnish

Directions

1. Combine apple cider, cinnamon stick, cloves, and orange slices in a large pot.
2. Simmer over medium-low heat for 15 minutes.
3. Remove from heat and stir in bourbon and hot honey.
4. Strain if desired.
5. Ladle warm into mugs and garnish with a cinnamon stick.

Jane's Note

Reheat gently rather than bringing it back to a full boil once the bourbon is added, which keeps the alcohol from cooking off and the flavor smooth.

This is one of my favorite things to have simmering on the stove for a holiday gathering, since the whole

house smells wonderful before anyone even takes a sip.

Storage: Refrigerate the base for up to 3 days; reheat gently on the stove.

Find more recipes at janesmithlifestyle.co