



MOONLIGHT CIDER

Serves 8-10

INGREDIENTS

- One bottle (750 ml) Edg-Clif Farms and Vineyard Moonlight White
- 4 cups fresh Apple Cider
- 1/2 cup Tuaca Liqueur
- 1 packet Edg-Clif Cider mulling spices (2 cinnamon sticks, 1/2 tsp nutmeg, 8 cloves and dried apples)
- 1/2 cup honey

DIRECTIONS

To make the perfect cup of mulled wine, combine all ingredients in either a large pot or a slow cooker. Gently warm the ingredients on low to medium heat (avoid boiling) for 20-25 minutes. Stir occasionally to make sure that the honey has completely dissolved. When the wine is steaming and the ingredients have been well blended it is ready to serve. Ladle the mulled wine into mugs and enjoy!

Submitted by Edg-Clif Farms and Vineyard



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