

# Spiced Apple Cider

*This is the traditional cider that has been served during the Costume Parade at LCNS since 2005. The recipe was shared with us by longtime Linglestown resident and church member, Joanne Campbell. We are pleased to continue her tradition of warmth and hospitality.*



2 quarts apple cider  
½ cup brown sugar  
¼ tsp salt  
¼ tsp nutmeg  
1 tsp whole allspice  
1 tsp whole cloves  
3" stick of cinnamon

In a square of cheesecloth (or tea ball) wrap allspice and cloves. Tie closed and place in a large pot. Add apple cider, brown sugar, salt, nutmeg and cinnamon stick. Stir well and simmer covered for 45 minutes; do not boil. Serve hot with a twist of orange peel or apple slice.