

Mixed Berry Cider

Prep Time: 20 minutes

Cook Time: 30 minutes

1 C fresh strawberries
1 C fresh blueberries
1 C fresh blackberries
1 C fresh raspberries
2 C apple juice
1/2 C brewed Mixed Berry Cider tea,
cooled
1/4 C honey

1 lg lemon, thinly sliced
1 cinnamon stick
4 whole cloves
1/4 † ground nutmeg
1/4 † ground allspice
Fresh mixed berries and lemon slices for
garnish (optional)

Juice the mixed berries: In a blender, puree the fresh strawberries, blueberries, blackberries, and raspberries until smooth. Strain the puree through a fine mesh sieve or cheesecloth to extract the juice.

Combine the ingredients: In a large pot, combine the mixed berry juice, apple juice, brewed tea, and honey. Stir until the honey is dissolved.

Add the spices and fruit: Add the lemon slices, cinnamon stick, cloves, nutmeg, and allspice to the pot.

Simmer the cider: Bring the mixture to a simmer over medium heat. Reduce the heat and let it simmer for 30 minutes, stirring occasionally.

Serve warm: Ladle the cider into mugs and garnish with fresh mixed berries and lemon slices if desired. Enjoy this vibrant mixed berry cider.