### Warm Chai Apple Cider





#### Sirve:

approximately 6.5 quarts Chai Cider

#### Pieza:

Complete Gourmet Collection - 8.5 Qt. Roaster

Valora: ជាជាជាជាជា

## Contribuido por:

Cathy Vogt Agregar un Comentario

### Descripción de la Receta:

When the weather gets chilly, warm up with this naturally sweetened beverage. Fresh ginger, rich in gingerol, has powerful anti-inflammatory and antioxidant properties. It is also a great tonic for indigestion and helps to settle digestion. If you are lucky enough to live in an area where apples are grown look for locally made apple cider.

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See product details for the <u>Saladmaster Limited Edition 8.5 Qt. Roaster</u>.

1

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1 gallon
apple cider
     6 cups
filtered water
     1 4 inch piece
ginger, fresh, peeled and sliced, cone #4
     2 each
apples, tart, cored and sliced, cone#4
     2 each
oranges, use vegetable peeler to remove zest, then peel and slice
orange into segments
    10 bags
Chai tea bags (black and green chai tea blend)
     1 dash
ground cinnamon (optional)
crystalized ginger, chopped fine (optional)
fruit juice, sweetened (optional)
dried cranberries (optional)
```

#### **Directions**

- 1. Pour apple cider and water into roaster. Add ginger, apples, orange zest and segments to liquid.
- Place lid on roaster and turn heat to medium. When Vapo Valve<sup>™</sup> begins to click steadily and tea bags. Wrap strings from tea bags around handle of roaster to make it easier to remove bags.
- 3. Place lid on roaster, turn heat to low and steep tea bags for 10-12 minutes.
- 4. Remove tea bags and orange zest pieces.
- 5. To serve, ladle hot Chai Cider into mugs, along with some of the apple and orange pieces.
- 6. Sprinkle rim of mug with ground cinnamon and garnish with fresh slice of orange. Add a few dried cranberries or chopped crystalized ginger as desired, or let guests add in their favorite garnishes.

# Consejos:

- Substitute Chai tea bags for a decaffeinated Chai tea blend.
- For a spicier ginger bite, double or triple the amount of fresh ginger.
- Substitute unfiltered apple juice for apple cider.