



Try making these special holiday beverages to complement your Mrs. Potts & Chip gingerbread cookies!

## MRS. POTTS & CHIP'S HOLIDAY BEVERAGES

Turn your tea into a special holiday brew with cinnamon sticks and spices!

# Spiced Tea

**INGREDIENTS:**

2 cups water	1 cup passion fruit juice
3 tea bags of your favorite herbal tea	3 tablespoons honey
4 star anise	2 tablespoons lemon juice
1 cinnamon stick	

**DIRECTIONS:**

**ADULT SUPERVISION REQUIRED**

1. In a medium saucepan bring water to boil. Add tea bags, anise, and cinnamon stick. Reduce heat. Simmer, uncovered, for 3 to 5 minutes. 2. Discard tea bags and cinnamon stick. Stir in passion fruit juice, lemon juice and honey. 3. Simmer on low for 10 minutes. 4. Pour Spiced Tea into four tea cups, floating a star anise on top of each. *Makes 4 servings.*



Entertaining family and friends? Try this Hot Cider recipe!

# Hot Cider

**INGREDIENTS:**

- 1 gallon apple juice (or apple cider)
- 1/2 cup brown sugar
- 4 ounces lemonade concentrate
- 4 ounces orange juice concentrate
- 3 cinnamon sticks
- 1 tablespoon whole cloves
- 1 tablespoon whole allspice
- 1 teaspoon nutmeg
- Cheesecloth

**DIRECTIONS:** **ADULT SUPERVISION REQUIRED**

1) Tie cloves and allspice in cheesecloth. 2) In large covered pot, simmer sugar, lemonade concentrate, orange juice concentrate, all spices and 1/3 cup water for 1 hour. 3) Add juice or cider. 4) When cider is ready, carefully remove cheesecloth sack of spices. Serve directly from the pot with a ladle. *Makes 1 gallon.*

AVAILABLE ON



NOVEMBER 22

