

Rosa Mexicano

DESDE 1984

Mexican-Spiced Hot Apple Cider

2 quarts apple cider
2 tsp whole allspice
2 tsp whole cloves
4 cinnamon sticks
1 canela stick
1 ancho chili
Cinnamon sticks for garnish
Anise seed for garnish

Pour cider into large pot; add spices and bring to a boil. Once it has boiled add ancho chili. Lower heat, cover, let simmer 20 minutes. Strain spices.

To Serve -

Pour hot cider into mugs, garnish with a cinnamon stick.

Tequila Spiked Apple Cider

2.0 oz Tequila
Top with hot apple cider

Garnish with orange zest and a cinnamon stick.