



Warm up the HOLIDAYS with Spiced Cider!



- **Mix one carton Aspen Mulling Spices with one gallon apple cider.**
- **Heat until warm.**

By now, most of our loyal Aspen Mulling Spices customers are familiar with its common uses—in cider, apple juice, wine, brandy or tea. But have you considered using it in your favorite apple pie recipe? Or have you tried sprinkling it on your morning cereal? Over the years, clever customers have shared with us the following ideas for using Aspen Mulling Spices:

BEVERAGES—mix Aspen Mulling Spices with:

- ginger ale, orange juice and lemon juice for a tangy punch
- a combination of hot tea, pineapple, lemon and orange juice
- cranapple juice, honey and ginger (colorful and zesty holiday drink)
- hot Dr Pepper . . . try it!
- grapefruit juice (tart and spicy)
- eggnog—a different way to spice up an old favorite
- Hi-C Wild Berry drink
- sun tea
- frozen lemonade or Country Time Lemonade Drink Mix
- coffee (a subtle spicy flavor)
- apple juice, cranberry juice and frozen orange juice
- club soda, apple cider, ice (for a cider cocktail)
- Tuaca liqueur with hot apple cider
- hot buttered rum
- Hiram Walker Red Hot Schnapps
- Southern Comfort

Try these exciting new flavors too ... **Cinnamon Orange Blend Mulling Spice** and **Lemon Ginger Spice**. Perfect with tea and punch.

(over)

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BAKED GOODS—generally, any sugar or spices the recipe calls for can be substituted with equal amounts of Aspen Mulling Spices:

- apple and pumpkin pie
- nut breads
- muffins (we call them Aspen Mulling Muffins)
- corn bread
- cookies (especially lemon, orange or apple)
- apple crisp
- spice cake, orange cake (use a mix), coffee cake (use in the topping, too)

BREAKFAST IDEAS

- sprinkle on granola or hot cereal
- sprinkle on toast or French toast
- sprinkle on apple pancakes
- grapefruit halves—dot with butter, sprinkle with Aspen Mulling Spices and cook under broiler
- syrup—simmer with apple juice, cornstarch, lemon juice—delicious on apple pancakes

SNACKS & DESSERTS

- Jello squares
- candied apples
- sprinkle over vanilla ice cream or yogurt
- with cider as a sorbet
- mix with sour cream and mayonnaise for a fruit dip
- spiced pears—add to canned pears, garnish with fresh ginger
- bananas flambe
- chocolate fondue
- apple or banana fritters

OTHER USES

- sprinkle on apple sauce
- in place of sugar in apple cider jelly
- mix with orange juice to baste ham or pork roast
- acorn squash—dot with butter, sprinkle with Aspen Mulling Spices and cook in microwave on high for three minutes
- apple butter

Create your own recipes or get an **Aspen Mulling Spices Cookbook** with 100 wonderful recipes and ideas to enjoy Aspen Mulling Spices!