

Spiced Warm Apple Punch

Ingredients

- 4 litres apple juice
- 7 cm piece ginger, finely sliced
- 4 small sprigs thyme
- 2 tablespoons brown sugar
- 3 sticks cinnamon
- 4 long wide strips lemon rind or zest the equivalent
- 4 apples cored and chopped (1cm cube)
- 25 mint leaves for garnish



Method

1. Place all ingredients in a large pot on medium heat.
2. Stir occasionally until the sugar has dissolved and the punch comes to the boil.
3. Turn the heat to low. Simmer gently for 10 minutes.
Leave to steep if time allows.
4. Ladle into a jug leaving the spices and lemon behind.
5. Use tongs to add apple pieces to the jug.
6. Garnish each glass with a mint leaf.