

- SKS -

Warm Vanilla Cider

source: Martha Stewart, serves 6

6 cups fresh apple cider
2 tablespoons packed dark-brown sugar
2 whole nutmeg seeds
1 vanilla bean (split and scraped)
6 ounces (3/4 cup) bourbon, if desired
Whipped cream
Honeyed Walnuts (recipe below)

FOR THE HONEYED WALNUTS

1 cup finely chopped walnuts
3 tablespoons honey
Pinch of coarse salt

¹ Make the honeyed walnuts:

Preheat oven to 350 degrees. Combine walnuts, honey, and salt in a bowl. Toss to coat, and spread in a single layer onto a parchment-lined baking sheet. Bake, tossing occasionally, until toasted, about 15 minutes. Let cool.

² Make the cider:

Combine apple cider, dark-brown sugar, nutmeg seeds, and vanilla bean in a medium saucepan. Gently simmer over medium-low heat for 15 minutes. Remove from heat, and add bourbon if desired. Remove and discard solids. Divide among 6 mugs or heatproof glasses, and top each with a dollop of whipped cream and a few honeyed walnuts.