



Cider Syrup II

makes 2 cups

- 1/2 gallon fresh apple cider
- 2 tablespoons maple syrup
- 2 star anise
- 1 stick cinnamon
- 1/2 whole nutmeg
- 5 green cardamom pods, cracked

Combine all the ingredients in a large, heavy pot. Bring to a boil over medium-high flame, then lower to a brisk simmer and cook until liquid is reduced to 2 cups, about 45 minutes. Keep an eye out towards the end, and stir occasionally. Strain, discarding spices, and set aside in a bowl or pitcher. Syrup will thicken as it cools. Store in the fridge in a tightly sealed container for up to 2 weeks.