

🍂 DIY MULLING SPICE SACHETS A COZY AUTUMN TREAT



Ingredients:

- 2 cinnamon sticks (broken in half)
- 1 tsp whole cloves
- 1 star anise pod
- 1 tsp dried orange peel (or a few strips)
- ½ cracked nutmeg
- Optional: 1 tsp allspice berries, small piece dried ginger

Supplies:

- 3"x4" muslin bags (cooking safe)
- Nutcracker
- Cooking twine (if no drawstring)
- Large pot

Instructions:

- 1 Fill Bags:** Add all ingredients to a muslin bag. Crack nutmeg with a nutcracker and snap (or crack) cinnamon in half to release flavor.
- 2 Tie Bags:** Secure ingredients inside each sachet with drawstrings attached to muslin bags; alternatively, use cooking twine to close bags.

How to Use:

Hot Apple Cider:

- Add 1 sachet to 1–2 quarts cider, simmer 15–30 mins
- Optional: Add rum, brandy, or bourbon in last 10 mins
- Remove sachet, serve warm

Mulled Wine:

- 1 bottle red wine + ¼ cup honey or sugar + 1 sachet, simmer 20 mins
- Optional: Add orange slices or splash of brandy

Stovetop Potpourri:

- Simmer 1 sachet in a pot of water; refill water as needed