

**OLDE
TRADITION
SPICE**

SINCE - 1995

Recipes

OLDE TRADITION SPICES

GOOD EATS

Infuse your dishes with the rich and aromatic flavors of Olde traditional spices

SPICE LEGACY

Unlock the secrets of traditional spices and bring a taste of history to your table

EASY PEASY

Every spice has a story to tell. Olde Tradition Spice to your dishes with these time-honored favorites



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Mulling Tea

"A Heartwarming Blend for Chilly Evenings"



As the nights get longer and holiday party planning begins, the long-standing legacy of infusing drinks with mulling spices can be a part of your winter and holiday celebrations. Nothing says 'welcome' like walking into a warm house on a cold day and being greeted with the aromas of spiced apple cider or mulled wine brewing on the stove.

INGREDIENTS

- 1-3/4 cups apple cider or juice 1/2 cup sugar (optional)
- 3 cinnamon sticks
- 4 bags Olde Tradition Spice
- 1 bottle (750 milliliters) dry red wine If desired.

USES & BENEFITS

As the nights get longer and holiday party planning begins, the long-standing legacy of infusing drinks with mulling spices can be a part of your winter and holiday celebrations. Nothing says 'welcome' like walking into a warm house on a cold day and being greeted with the aromas of spiced apple cider or mulled wine brewing on the stove.

PROCEDURE

- Moisten the rims of seven mugs with water, sprinkle cinnamon-sugar on a plate; dip rims in cinnamon-sugar and set mugs aside.
- In a large sauce pan, combine the cider, sugar, cinnamon sticks and.
- Cook and stir over medium heat until sugar is dissolved. Add wine and heat through. Remove from the heat.
- Add Olde Tradition Spice spice bags, cover and steep for 10 minutes. Remove spice bags.
- Serve in prepared mugs.

Apple Cider Punch

"A Heartwarming Blend for Chilly Evenings"

It is a delightful and refreshing beverage that perfectly captures the essence of fall. It combines the crisp, fruity flavor of apple cider with a blend of spices and additional ingredients to create a drink that's both invigorating and comforting. Whether served hot or cold, Apple Cider Punch is ideal for cozy gatherings, festive occasions, or simply enjoying a taste of the season. Its versatility allows it to be enjoyed by all ages, with optional additions like spices, fruit slices, or even a splash of something stronger for adults.

INGREDIENTS

- 4 qts. Apple cider or apple juice 1 cup.
- packed brown sugar 6 oz.
- frozen lemonade 6 oz.
- frozen orange juice
- 6 bags of Olde Tradition Spice mulling spice.

USES & BENEFITS

- **Festive Gatherings:** Perfect for holiday parties, Thanksgiving, and fall celebrations, adding a seasonal touch to the festivities.
- **Family-Friendly Events:** Serve it as a non-alcoholic option at family gatherings or kids' parties.
- **Cocktail Base:** Can be spiced up with a splash of rum, bourbon, or brandy for an adult twist, making it suitable for adult gatherings.

PROCEDURE

- Add brown sugar, lemonade, orange juice & 6 bags of mulling spice.
- Stir till sugar is dissolved. Steep bags 2 to 4 minutes and remove.
- Garnish w/slices of lemon or orange.
- Serve warm in cups with a 4" stick of cinnamon.

Non-Alcoholic Hot Toddy

"Cozy Up with a Classic Hot Toddy: Warmth and Comfort in Every Sip"

Really good on a cold winter night! Children can enjoy this drink also. It is a warm, comforting beverage that offers the same soothing benefits as the traditional version but without the alcohol. Here are some key points and a simple recipe for a non-alcoholic hot toddy:

INGREDIENTS

- 3 cups milk 1/4 cup sugar or honey to taste
- 2 bags Olde Tradition Spice mulling spice
- 2 tsp. butter or margarine (optional)

USES & BENEFITS

- Enhanced Flavor Profile: Rich, warm, and aromatic flavors from spices.
- Aromatic Appeal: Delightful aroma enhances sensory experience.
- Soothing Effects: Helps soothe a sore throat and provides comfort.
- Digestive Aid: Spices like ginger and cloves aid digestion and reduce bloating.

PROCEDURE

- Heat milk, sugar (or honey) and butter until hot, DO NOT BOIL.
- Turn off heat and add spice bags. Allow to steep until desired strength is reached.
- Remove spice bags and stir well. Serve in mugs.

Hot Buttered Rum

Adult Beverage

Bedtime drink sure to help you sleep like a baby. a classic adult beverage that combines rich, comforting flavors with a warming kick, perfect for cold evenings and festive gatherings. This indulgent drink features a blend of spiced rum, creamy butter, brown sugar, and aromatic spices like cinnamon and nutmeg, creating a luxurious and soothing experience.

INGREDIENTS

- 1 cup hot apple cider or apple juice
- 1 tbsp of unsalted butter
- 2 oz. rum
- 1 cup hot apple cider or apple juice
- 1 bag of Olde Tradition Spice mulling spice

USES & BENEFITS

- **Warmth and Comfort:** Provides a soothing, warming effect, perfect for chilly evenings.
- **Rich Flavor:** Combines the rich flavors of butter, brown sugar, and spices with the warmth of rum, creating a luxurious drink experience.
- **Relaxation:** The combination of warmth and alcohol can help to relax and unwind after a long day.
- **Indulgence:** Offers a decadent treat, making it a special choice for festive occasions or personal pampering.

PROCEDURE

- Put unsalted butter in glass and add hot apple cider or juice.
- Stir till melted. Add rum and stir. Put in bag of Olde Tradition Spice and allow to steep for 2 minutes. Remove bag and enjoy.
- **NOTE:** Too much heat will evaporate the spirits and change the flavor of the drink, so be watchful.



Autumn Tea

"A Seasonal Hug in a cup"

Autumn Tea I've been serving beverages made with various flavors of tea at gatherings, and people are always surprised by the results. This blend features flavors we associate with fall - apple, cranberry and pumpkin pie spice.

INGREDIENTS

- 5 bags of Olde Tradition Spice mulling spice
- 5 bags of your favorite tea
- 5 cups of apple cider or apple juice
- 5 cups of boiling water 2 cups of cranberry juice 1/2 cup of sugar (or to taste)
- 1/3 cup lemon juice
- 1/4 tsp pumpkin pie spice

PROCEDURE

- Heat water, apple cider or apple juice and cranberry juice to steamy boil and remove from heat.
- Serve it either warm or cold. Stir in sugar, lemon juice and pumpkin pie spice.
- Add Olde Tradition Spice mulling spice bags and tea bags.
- Allow to steep for 3 to 4 minutes or to taste. Remove spice bags and tea bags.
- Garnish with lemon or orange slice and 4" cinnamon stick.

USES & BENEFITS

- **Breakfast Companion:** Pair with breakfast or brunch dishes for a seasonal touch to your morning routine.
- **Afternoon Tea:** Make it a part of your afternoon tea ritual for a comforting and flavorful break during the day.
- **Gift Idea:** Package autumn tea in decorative tins or bags as a thoughtful gift for friends and family.



THANKS FOR READING 

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