

APPLE CIDER *Recipes*

1. *Fancied Up Hot Apple Cider*

Makes 24 servings

1 gallon apple cider
½ cup lemon juice
5-10 cinnamon sticks
¼ cup cloves - whole cloves
1 tablespoon ground nutmeg
1 orange - cut into slices

Add all ingredients to a pot and simmer. Serve warm.

2. *Mulled Apple Cider with Orange & Ginger*

Makes about 8 cups

8 cups unpasteurized apple cider
A 3-inch cinnamon stick
10 whole cloves
1 navel orange, peeled and sliced crosswise
A 2-inch piece of peeled fresh ginger, cut into 6 slices

In a large saucepan combine the cider, the cinnamon stick, the cloves, the orange, and the ginger and simmer the mixture for 20 minutes. Strain the mixture through a fine sieve into a heat-proof pitcher and serve the mulled cider warm.



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3. *Raspberry Apple Cider*

Makes 10 servings

10 cups apple cider

1 (12 ounce) package frozen red raspberries (lightly sweetened)

In a saucepan, add apple cider and raspberries. Bring to a boil; reduce heat, cover, and let simmer for 15 minutes. Remove saucepan from heat. With a sieve, strain berries from cider and discard. Serve warm.

4. *Cranberry Apple Cider*

Makes 12 servings

2 quarts apple cider

1 ½ quarts cranberry juice (not cocktail, no sugar added)

¼ cup packed brown sugar

4 sticks cinnamon

1 ½ teaspoons whole cloves

1 orange, thinly sliced

In 4-quart saucepan, mix all ingredients. Heat to boiling. Reduce heat; simmer uncovered 15 minutes. Strain. Garnish with fresh orange slices. Serve hot.

