

# APPLE CIDER RECIPES

## FANGIED 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.

## 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.

## 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.

## 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.

