

HOMEMADE APPLE CIDER

Serves: 12 | Prep Time: 10 minutes | Cook Time: 3 hours

1. Wash the apples, core and cut into wedges.
 2. Add the apple and orange slices to the slow cooker or stockpot.
 3. Place the cinnamon sticks and whole cloves into a small piece of cheesecloth and place into the slow cooker or stockpot, or add the ground spices to the top of the fruit.
 4. Add the water, enough to cover the fruit, plus about 1 inch. If using a slow cooker, cook on low heat for 7 hours or on high heat for 3 hours. If using a stockpot, cook on high heat for 30 minutes, stirring often, then reduce the heat to low and simmer for 2 hours. Add water as needed to keep the fruit covered.
 5. Remove the cheesecloth of spices, if using, from the slow cooker or stockpot and mash the fruit with the back of a wooden spoon or with a potato masher as much as possible. Reserve the cooked fruit for another purpose, like apple sauce, or discard.
 6. Optional: add the brown sugar until you reach the desired sweetness.
4. Serve your homemade apple cider warm or transfer to a heat safe container and refrigerate for up to 5 days or freeze for up to 3 months.

INGREDIENTS

- 10 -12 assorted medium apples
- 2 medium navel orange, peeled and sectioned
- 4 (3-inch) cinnamon sticks or 2 teaspoons ground cinnamon
- 1 tablespoon whole cloves or 1 1/2 tablespoons ground cloves
- about 1 gallon fresh water
- dark brown sugar to taste, optional
- optional garnish: apple slices orange slices, cinnamon stick

