



BEVERAGES



HOMEMADE SPICED APPLE CIDER

This easy homemade apple cider has just enough warming spices to make your house smell delicious and tantalize your taste buds. The best part about it is that you get both apple cider and applesauce out of this recipe!

SERVINGS:

8-10 cups

PREP TIME:

5 minutes

COOK TIME:

2.5-3 hours

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- 5 fragrant cinnamon sticks
- 2 Tablespoons brown sugar
- 1 ½ teaspoon ground cloves
- 1 ½ teaspoon ground nutmeg
- 1/8 teaspoon salt
- Enough water to cover apples

INSTRUCTIONS:

1. Wash apples and oranges. Core and quarter apples, quarter oranges.
2. Heat a large stock pot over medium low heat. Place apples and oranges in a large stock pot, then add cinnamon sticks, brown sugar, cloves, nutmeg, and salt. Cover with water, about 14-16 cups. Place lid on pot.
3. Simmer over low heat for 2.5-3 hours. Once apples are softened and apple mixture is really fragrant, press orange slices against side of pot to release their juices and remove remaining oranges. Remove cinnamon sticks. Smash apples with a potato masher or the bottom of a measuring cup to release extra juice and pulp.
4. Pour remaining pulp and juice over a strainer into a large bowl. Press apples to release more juice. Serve cider immediately or refrigerate for up to 4-5 days. Refrigerate applesauce for 4-5 days. Enjoy.

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