

APPLE CIDER

Ingredients:

- 3 gala
- 1 ambrosia
- 1 granny smith
- 1/3 orange
- 2 cinnamon sticks
- 1/4 teaspoon allspice
- 1/4 teaspoon nutmeg powder
- 1/2 inch fresh ginger (peeled)
- 5 dried cloves
- 5 cups water
- Sweetener of choice (maple syrup, brown sugar, sugar free syrup, etc)



Instructions:

- (1) Quarter the (washed) apples and combine all ingredients (except for sweetener) into a pot. Bring to a boil and then turn to low and let simmer for an hour.
- (2) Using a potato masher (or something), crush the apples and oranges. Let simmer for another 30 minutes or so.
- (3) Strain using a cheesecloth or a ultra-fine strainer.
- (4) Sweeten to desired level and serve with a cinnamon stick and/or orange slice.