

Homemade Apple Cider



Servings:
10 servings

Prep Time:
10 min

Cook Time:
4-5 hours

Ingredients

- 8 Variety of Apples (Granny Smith, Gala, Honeycrisp), cored, quartered
- 1 Orange, quartered
- 1/4 tsp Ground Ginger
- 4 Cinnamon Sticks
- 1 Star Anise
- 1 tsp Whole Cloves
- 6-8 cups Water, enough to cover the apples
- 1/2 cup Brown Sugar

Method of Preparation

Step 1

Add all the ingredients, except for the brown sugar, to a crockpot.

Cook on high for 3-4 hours.

Step 2

Once the apples are cooked, add in the brown sugar. Mash everything with a potato masher.

Cook for an additional 1 hour on high.

Step 3

Use a fine mesh sieve to strain out all the solids.

Serve warm or hot. Store in the fridge for up to 1 week, enjoy!

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