

Momma's Homemade Apple Cider!

Yield: 0.5 Gallons

Ingredients:

8-10 Apples, Granny Smith/Fuji

1 Cup Sugar

4 Cinnamon Sticks

4 T Allspice

3 Cloves

1/3 Cup Fresh Ginger, Chunked

1. Quarter your APPLES (no need to remove peel or seeds)
2. In a large stock pot add your APPLES & fill with WATER (just enough to cover apples)
3. Add your SUGAR
4. Wrap your CINNAMON, ALLSPICE, CLOVES, & GINGER in a doubled up cheese cloth & tie, add this to APPLES & WATER.
5. Boil on high for 1 hour uncovered, checking frequently
6. Turn down heat & let simmer for 2 hours covered
7. Take off heat & let cool
8. Remove spices & mash up apples to a pulp like consistency (Potato Masher works for this)
9. Once cool, pour into a strainer over a large bowl. When most of the juice has drained away, put the remainder of the pulp into a doubled up cheese cloth & squeeze over the bowl until no more juice comes out.
10. At this point you can either restrain the juice to get out the little pulp bits or leave them in.
11. Store in airtight container in fridge for up to a week or freeze for later use.
12. Reheat when ready to enjoy. You can have it plain or add caramel syrup, caramels, whipped cream, cinnamon, or marshmallows if you like.