



3 Step Apple Cider

Yields: 8 Quarts

Prep time: 10 mins

Cook time: 2 ½ hrs

INGREDIENTS:

- 10 quartered apples
- 3 cinnamon sticks
- 1 orange sliced
- 1 handful of whole cloves
- 6 cups of apple-white grape juice
- ¾ cup of brown sugar
- 1 tablespoon of allspice
- 1 tablespoon of nutmeg

TOOLS:

- [Chantal Apple Cider Set](#)





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PROCESS:

1. Cut up the apples into quarters, as well as slice the orange.
2. Put all of the spices, apples, and orange slices into the stockpot. Add the apple-white grape juice, and add enough water to cover ingredients.
3. Bring to a boil over medium - high heat. Allow to boil for half an hour. Then reduce heat and let simmer for 2 hours. Strain the cider and serve warm.

Notes:

- You can add rum to turn into an adult beverage.
- You can use regular apple juice as well, we just like the unique flavor the apple-grape adds.