



RECIPE:

HOT MAPLE SPICED CIDER

INGREDIENTS

1 gallon apple cider
1 c. orange juice
1/4 c. NY Maple Syrup
1/2 tsp. orange extract
1/2 tsp. lemon extract
4 cinnamon sticks
2 tsp. whole cloves
1 tsp. allspice



DIRECTIONS

In a Dutch oven, combine the first five ingredients.

Place the cinnamon sticks, cloves and allspice on a double thickness of cheesecloth; bring up corners of cloth and tie with string to form a bag. Add to the pan.

Cook, uncovered, over medium heat for 10-15 minutes or until flavors are blended. Do not boil. Discard spice bag.

Yields 4 1/2 quarts.



“Make a meal with NY Maple!”

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