

APPLE CIDER

INGREDIENTS

- 10 medium apples
- 1 orange
- 4 cinnamon sticks
- 1 tsp ground cloves
- 6 Tbs sugar
- water



DIRECTIONS

1. Peel the orange and place segments in a 4-quart or larger slow cooker.
2. Rinse the apples and cut into quarters, discarding the core; place in slow cooker.
3. Add the cinnamon sticks, ground cloves, and sugar.
4. Add just enough water to cover the fruit.
5. Cover and cook on low for 6-7 hours.
6. Remove the cinnamon sticks with tongs and mash the fruit.
7. Return the cinnamon sticks to the mixture, cover and cook on low for one hour.
8. Slowly strain the liquid through a mesh sieve into a large pot or heat-safe pitcher; discard the solids.
9. Serve warm