



Me: Alexa, how do I make apple cider?

Alexa: Put on a cozy sweatshirt, pick your favorite apples, crunch the fallen leaves, take in the crisp aromas of fall, and follow the recipe below.

INGREDIENTS

10 large apples, quartered
1/2 orange, halved
4 cinnamon sticks
1 tsp. cloves
1 tsp. whole allspice
1 whole nutmeg
1/2 c. packed brown sugar

DIRECTIONS

1. In a large stockpot over medium heat, add apples, oranges, spices, and brown sugar. Cover with water by at least 2". Bring to a boil, then reduce heat and simmer, covered, 2 hours.
2. Remove orange halves, then use a potato masher or wooden spoon to mash apples. Return to a simmer and let simmer uncovered for 1 hour more.
3. Strain through a fine mesh strainer, pressing on solids with a wooden spoon to squeeze all juices out. Discard solids.
4. Enjoy the apple cider served warm!