

APPLE CIDER

Ingredients

- 10 large apples (5 Gala and 5 Honeycrisp)
- 16 cups water
- $\frac{3}{4}$ cup sugar
- 1 Tbsp ground cinnamon
- 1 Tbsp ground allspice
- 6 cinnamon sticks

Directions

1. Quarter each apple and remove the core. Place apple slices in a large stockpot and add water.
2. Stir in sugar, cinnamon, allspice, and cinnamon sticks. Bring to a simmer over medium heat, then cover the pot with a lid and continue simmering for 2 hours.
3. Stir well, then carefully strain the apple mixture through a fine-mesh sieve. Discard solids from the sieve. Line the sieve with cheesecloth and strain the cider again.
4. Serve warm, or refrigerate for 1-2 hours until cold.