

# Hot Apple Cider

Apple cider is New Hampshire's state drink. Cider tastes and looks just like apple juice, but there's a key difference between the two drinks. Cider is made from apple juice that still contains rough particles from the apple mush. Different spices are often added to homemade cider. Traditional apple juice is filtered.

Sofia and I went to an apple cider party and learned how to make cider on an old-fashioned apple press. It looks like a small mill that grinds whole apples into mush. We had lots of fun! Make your own apple cider following our recipe that doesn't require a press.

*Total Time: 30 minutes*

*Serves: 6 people*

## Ingredients

- 6 cups apple juice
- 1 orange, cut into ¼-inch slices
- 6 whole cloves
- 2 cinnamon sticks
- ½ tsp ground allspice
- Cheesecloth and string

## Instructions

1. Pour the juice into a large pot. Bring the juice to a boil for 5 minutes.
2. Wrap your oranges and spices in the cheesecloth and tie it up with the string. Add the bundle to the pot.
3. Reduce the heat to low and simmer the cider for 20 minutes.
4. Remove the spice bundle. Serve the cider hot!

If your apple cider is not sweet enough, add a teaspoon of maple syrup to it. Some of America's best maple syrup comes from New Hampshire. Maple syrup is made by collecting sap from maple trees and boiling it down to remove extra water.