



## Queen Family Cranberry Cider

Recipe By JASMIN QUEEN

MAKES: ONE GALLON

### INGREDIENTS:

- ☐ 12 oz. fresh cranberries
- ☐ 2 cinnamon sticks
- ☐ 1½ tbsp. whole cloves
- ☐ 1½ tbsp. whole allspice
- ☐ 1 cup granulated sugar
- ☐ 12 oz. can frozen orange juice concentrate, thawed (pulp free)
- ☐ 1¼ gallons water

### DIRECTIONS:

- ☐ 1. Add water, cranberries, and cinnamon to a large, non-reactive\* pot.
- ☐ 2. Fill a tea ball with the cloves and allspice (or tie the spices up into a cheesecloth packet) and add to pot.
- ☐ 3. Bring cranberries to a rapid boil then reduce heat to a low boil (just above a simmer).
- ☐ 4. As the cranberries boil they will "pop" and begin to lose their pink color. Continue until they've all popped.
- ☐ 5. Using a fine mesh strainer, strain the cranberry juice into another large pot or pitcher. Retrieve the cinnamon and tea ball (or spice packet), rinse and reserve them.
- ☐ 6. Pour cranberry juice back into the original pot, adding the cinnamon, spice packet, sugar, and orange juice; stir.
- ☐ 7. Return pot to low heat and steep for 12-24 hours. (Do not allow the juice to simmer or boil again, it will cause the orange juice to be bitter.) If you choose to steep overnight, you can turn off the heat, then just warm it again in the morning. The longer you steep, the more the spices and flavor will develop. Stir and taste every couple of hours; adjust sugar if needed.
- ☐ 8. Serve immediately, or refrigerate and re-heat when ready to serve.

*If you end up with less than one gallon of cider, you can add fresh water to bring the volume back.*

*\*A non-reactive pot, like a ceramic coated Dutch oven or similar is best used. Cranberry juice is very acidic and if you use a stainless steel or non-stick pot the cider may have a slightly metallic taste.*

**Did you make this recipe?**

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