

MASTER CHEF RECIPES



SPICED APPLE CIDER

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INGREDIENTS

- 1 gallon Apple cider, fresh if available
- 1 T Allspice, whole
- 1 t Nutmeg, freshly grated
- 4 ea Whole cloves
- 3 ea Cinnamon, sticks
- 3 ea Cardamom pods, crushed
- 1/2 ea Vanilla bean, split and scraped
- 2 ea Orange Peels

METHOD

Bring and ingredients to simmer and simmer for 30 minutes, skimming any impurities as you go. Strain cider through chinois and cool over ice bath.