

Recipe

Fall Harvest Crockpot Apple Cider

Prep: 10 mins,
Cook: 8 hours

TOTAL TIME: 8 hrs 10 mins



Ingredients

- 4 apples use multiple varieties
- 2 persimmons
- 1 pear I used an Asian pear
- 1 orange
- Handful of pomegranate arils optional
- 9 cups water
- 3 cinnamon sticks
- 2 tbsp mulling spices
- Honey or maple syrup to taste

Instructions

- Core the apples, persimmons and pears and cut into quarters. Leave the skin on. Cut the orange into slices.
- Pop all of the fruit, along with the water, cinnamon sticks and mulling spices (tie these into some cheese cloth so that they are easily removed), into the crockpot. Set on low for 8 hours.
- Once cooked, remove the cinnamon sticks, the mulling spices and as much of the fruit as possible.
- Pour the remaining liquid into a blender (I do this in two batches), blend, and then pour through a fine mesh sieve (I actually used a nut milk bag), into a clean container.
- Pour the cider back into the slow cooker, and set to keep warm.
- Serve warm, and use some honey or maple syrup to sweeten if required. Garnish with some orange and apple slices and some pomegranate arils to make it pretty (optional).

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