

Homemade Caramel Apple Cider

10-12 med apples (a mix of sweet and tart varieties like Fuji, Gala, and Granny Smith)
1 orange, quartered (optional)
3-4 cinnamon sticks
1 T ground ginger
1 T whole allspice

1/2 C brown sugar (adjust to taste)
8 C water
1/2 C caramel syrup
2 T Caramel tea (Adagio.com), put into a teabag
2 T Spiced Apple Chai tea (Adagio.com), put into a teabag

PREPARE THE APPLES: Wash the apples thoroughly and cut them into quarters. No need to peel or core them, as the skins and cores will add flavor and will be strained out later.

COMBINE INGREDIENTS: Place the apples, orange quarters (if using), cinnamon sticks, ground ginger, and allspice in a large pot. Add the water, ensuring the fruit is fully submerged.

ADD TEA BAGS: Add the caramel tea bag and spiced apple chai tea bag to the pot, remove tea bags after 3 – 5 minutes.

COOK THE CIDER: Bring the mixture to a boil over medium-high heat. Once boiling, reduce the heat to low and let it simmer, uncovered, for about 2 hours. Stir occasionally to help break down the apples.

MASH THE APPLES: After 2 hours, use a potato masher or a large spoon to mash the apples and oranges against the side of the pot. This will release more of their flavors.

SIMMER AGAIN: Continue to simmer the mixture for another hour.

STRAIN THE CIDER: Carefully strain the mixture through a fine-mesh sieve or cheesecloth into a large bowl or another pot. Press down on the solids to extract as much liquid as possible.

SWEETEN AND FLAVOR THE CIDER: Stir in the caramel syrup and brown sugar to your liking. Make sure the sugar is completely dissolved.

SERVE AND ENJOY: Serve the cider warm, garnished with a cinnamon stick if desired. You can also refrigerate it and serve it chilled.