

# Homemade Spiced Pear Cider

**PREP TIME:** 10 minutes

**TOTAL TIME:** 1 hour 10 minutes

**COOK TIME:** 1 hour

8-10 ripe pears, cored and chopped  
8 C water  
1/2 C brown sugar  
1 cinnamon stick  
1 t whole cloves  
1 t whole allspice

1/2 t ground nutmeg  
1/2 t ground ginger  
1 orange, sliced  
3 T Spiced Pear Cider tea, placed in a teabag

**PREPARE THE PEARS:** Wash, core, and chop the pears into small pieces.

**COOK THE CIDER:** In a large pot, combine the chopped pears, water, brown sugar, cinnamon stick, cloves, allspice, nutmeg, ginger, orange slices, Spiced Pear Cider tea. Bring to a boil over medium-high heat.

**SIMMER:** Reduce the heat to low and let the mixture simmer for about 1 hour, stirring occasionally, until the pears are very soft.

**MASH AND STRAIN:** Use a potato masher to mash the pears in the pot. Then, strain the mixture through a fine-mesh sieve or cheesecloth into a large bowl, pressing down on the solids to extract as much liquid as possible.

**SERVE:** Pour the pear cider into mugs and enjoy it warm. You can also refrigerate it and serve it chilled.