**TOYON CIDER**

Use dried berries as they are sweeter than fresh berries.

Collect dried berries in late winter – 3-4 cups

Cover with water and bring to a boil, simmer for 20 – 30 minutes while crushing the berries

Strain and sweeten with honey or sugar to taste

**TOYON FRUIT LEATHER**

Collect the fresh berries in winter

4 cups fresh toyon berries

½ cup water

Lemon juice

Sugar or honey

Cinnamon

Nutmeg

Method:

Rinse the berries and remove the stems

Place berries in a pot and cover with water

Simmer for 15 minutes

Add sweetener, lemon juice and spices to taste

Cook 5 minutes longer

Process in a blender or food processor until smooth

Pour a 1/8” layer onto a cookie sheet and let it dry in the oven set on very low heat, in a food dehydrator or in the sun (if in the sun cover with cheesecloth)

When dry cut into strips