

How to use boiled cider

- Give a jar as a gift.
- Use on waffles or pancakes
- Dribble over applesauce, pie, apples for crisp etc.
- Delicious as an ice cream or yogurt topping
- Use in a vinaigrette, especially for an salad with apples
- Spoon over oatmeal or other unflavored cereals
- Mix with confectioner's sugar to make a glaze for scones
- Use as a flavoring in rice and other puddings
- Use as a flavoring in drinks. Stir two teaspoons into sparkling water, or use as a flavoring in alcoholic drinks.
- Use instead of vanilla extract in pumpkin and fruit cakes.
- Toss peeled cut, winter squash, or carrots, sweet potatoes with ½ to 1 teaspoon oil then 2 tablespoons boiled cider.
- Brush boiled cider on meats such as pork tenderloin or chicken. Grill or roast.