



THE ingles TABLE

with Jasmin Queen
Queen Family Cranberry Cider

Shopping List

Makes 1 Gallon

- 12oz Fresh Cranberries
- 2 Sticks Cinnamon
- 1½ Tbsp. Whole Cloves
- 1½ Tbsp. Whole Allspice
- 1 cup Granulated Sugar
- 12oz Can Frozen Orange Juice Concentrate, Thawed (I prefer pulp free)
- 1¼ Gallons Water

Cooking Instructions

- 1) Add water and cranberries to a large, non-reactive* pot.
- 2) Add cinnamon sticks to cranberries.
- 3) Make a spice packet by adding whole cloves and whole allspice to a tea ball or tying in to a packet using a fine cheese cloth and string/cooking twine.
- 4) Add spice packet or tea ball to cranberries.
- 5) Bring cranberries to a rapid boil then reduce heat to a low boil (just above a simmer).
- 6) As the cranberries boil they will "pop" and begin to lose their pink color. Continue until all of the cranberries have popped.
- 7) Using a fine mesh strainer, strain the boiled cranberries into another large pot or pitcher.
- 8) Retrieve the cinnamon sticks and spice packet, rinse and reserve them.
- 9) Pour cranberry juice back in to the original pot, add cinnamon and spice packet again.
- 10) Add sugar and orange juice concentrate to cranberry juice and stir.
- 11) Return pot to low heat. Do not allow the juice to simmer or boil again, it will cause the orange juice to be bitter.
- 12) Allow juice and spices to steep for 12 – 24 hours. If you steep overnight, you can turn off the heat and then just warm it again in the morning. The longer you steep, the more the spices and flavor will develop. Stir and taste every couple of hours and adjust sugar if needed.
- 13) Allow to cool, pour into pitcher, and refrigerate. If you have less than one gallon, you can add fresh water to bring the volume back up to one gallon.
- 14) Microwave one glass at a time or re-heat on the stove before serving, being careful **not to let it boil**.

**A non-reactive pot like a ceramic coated dutch oven or similar is best used. Cranberry juice is very acidic and if you use a stainless steel or non-stick pot the cider may have a slightly metallic taste.*



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