



Now you have your fresh apple cider! AND our bears won't be getting into trouble. You'll love its fresh apple taste! Your cider needs to be refrigerated, and enjoyed as soon as possible. If you can't drink it all in the next week or two, consider freezing some of it for later use (remember to leave room for expansion). Savor a cool fall day with some heated fresh cider with a cinnamon stick or two.



Yummmm. If you still have too much cider, here are some additional ideas for your consideration.

How To Bottle and Preserve Fresh Apple Juice

Prep Time: 5 mins

Cook Time: 10 mins

Total Time: 15 mins

Bottling your own apple cider couldn't be easier!

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Ingredients

- Freshly squeezed apple juice

Instructions

1. Pour the raw apple cider into a stock pot and heat it to 190 degrees F. for 5 minutes. Do not boil. You can filter the juice if you wish to remove any sediment but that is optional. Pour the hot cider into hot, sterilized jars leaving at least ¼ inch headspace. Wipe the rims of the jars with a damp cloth and screw on the lids.
2. Place the jars in stock pot tall enough to allow 3-4 inches of water over the tops of the bottles. Bring to a full boil and boil the jars for 10 minutes if using pints or quarts. Remove canner lid, & wait 5 minutes.
3. Carefully remove the jars and let them sit undisturbed for 24 hours before moving them to a dark, cool place for long-term storage. Will keep for at least one year.



How To Make Apple Cider Vinegar

There are so many wonderful uses for apple cider vinegar. You can make your own, by taking home some of the left-over mashed apples after the cider/juicing process. Find a good recipe, and follow it. Here are a couple of websites to get you started:

<https://wellnessmama.com/124169/apple-cider-vinegar/>

<https://realfoodrealdeals.com/homemade-apple-cider-vinegar/>

<https://thehealthyeatingsite.com/apple-cider-vinegar-recipe/>

How To Make Your Own Hard Cider

There are many recipes for making Hard Cider. First you'll need the right yeast: A variety of dry and liquid brewing yeasts will do the trick, and you can find them online or from homebrew stores. Although you can buy specialized liquid yeast packs for fermenting cider, dry wine yeasts do an excellent job and are much cheaper. You'll also need a large container with a specialized airlock to allow the cider to ferment, yet keep out wild yeasts & other critters. Allow about 3 weeks.

Check these websites for some Hard Cider making ideas:

<https://www.motherearthnews.com/real-food/fermenting/how-to-make-hard-cider-zmaz07onzgoe>

<http://homebrewexchange.net/content/how-make-hard-cider>

<http://www.cider.org.uk/>

<http://forum.northernbrewer.com/c/cider>