

Mulled Apple Orange Spiced Cider

I put 4 cups per medium tray and filled 4 medium trays*

[John in Bibs': Mulled Apple Orange Spiced Cider Freeze Dried Ep278](#)

Ingredients: Your juices need to be 100% Juice no Sugar Added and if possible unpasteurized

1 Gallon Apple Cider	5 Star Anise, or ¼-½ tsp extract is equivalent to 1 Star Anise
2 C Cranberry Juice	
1 C Orange Juice	1 Tbsp Whole Cloves (studded into one orange)
2 Oranges (1 sliced) (1 studded with Whole Cloves)	1 Tbsp of Whole AllSpice
5 Cinnamon Stix	1 ½ C Spiced Rum (Optional)
½ C Fresh Cranberries	



Directions:

1. Place all ingredients into your crock pot, cook on low for 6-8 hours
2. Place strainer over a large measuring cup or bowl
3. Ladle Cider through the strainer, let it cool.
4. Pour 4 cups into a silicone lined medium tray and freeze until solid (If not frozen solid, this will likely explode in your freeze dryer)
5. Freeze Dry
6. Powder before storing
7. Store Appropriately (See Tips and Tricks for storage help) I vacuum sealed the Jar with no OA

(You can freeze dry the sliced oranges, cranberries and cinnamon sticks if desired)

Cycle Time: about 40 hours	Rehydration: ¼ C powder to 1 C boiling water, stir and let sit for 2 minutes. Can add honey, and freeze dried fruit if desired.
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Cycle times & rehydration for reference only

* Large Tray = 8 Cups/tray Medium = 6 Cups/Tray Small = 4 Cups/Tray