

HOMEMADE APPLE CIDER

INGREDIENTS

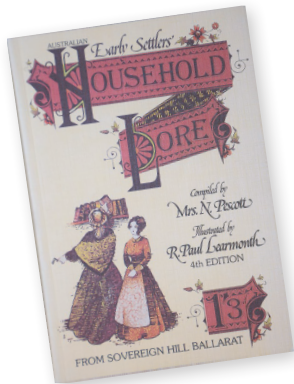
2 kg over-ripe, bruised or spotted apples

3.5 litres cold water

1 cup sugar

METHOD

1. Wash and dry apples, cut into ½ inch slices; place in large crockery basin, cover with cold water.
2. Cover with cloth and allow to stand 10 days, stirring daily. The mixture will ferment and bubble.
3. After 10 days, drain apples and discard, reserve liquid.
4. Stir in sugar, stirring until dissolved.
5. Strain through several thicknesses of fine muslin.
6. Bottle into clean dry bottles and allow to stand, uncorked but covered with cloth for 14 days.
7. The cider will continue to bubble in the bottle, the bubbles becoming smaller and less frequent towards the end of this period. If necessary, re-strain into clean dry bottles to remove sediment.
8. Cork securely, label and date. Keep for 3 months before using. Makes nearly 2 litres.



Extract from
'Early Settlers' Household Lore'.
Available from the
Sovereign Hill Online Shop