

<p align="center"><u>Cinnamon and Apple Tart</u></p> <p>Pastry: 2 c. flour 1 T. sugar 1/2 t. salt 3/4 c. shortening 1 egg, beaten 1/4 c. ice water 1 t. vinegar</p> <p>Pastry: Mix flour, sugar, and salt in bowl or food processor. Cut in the shortening and mix until the size of peas. Combine egg, water and vinegar in small bowl and mix well. Add the water mixture with the flour/butter and mix well. Form into a ball and chill. Press into a tart pan.</p> <p>Filling: 4-5 large apples, peeled and sliced thin 1/4 c. sugar 1/2 t ground ginger 1 t. ground cinnamon 1 c. sour cream 1/2 c. Cinnamon Cider Syrup almonds (optional)</p> <p>Filling: Preheat oven to 400°. Arrange apples over pastry in a circle, beginning at the edge, working towards the center. Mix sugar, cinnamon, and ginger and sprinkle over apples. Mix Cinnamon Cider Syrup with the sour cream and spread evenly over apples. Sprinkle with sliced almonds (optional). Decorate with several extra apple slices. Bake at 400° for 10 minutes then lower heat to 350° and bake for another 20-30 minutes or until apples are tender.</p>	<p align="center"><u>Apple Pie</u></p> <p>8 apples (about 8c.) peeled and sliced thin</p> <p>1/2c. Cinnamon Cider Syrup 2 T. dark rum 1/3c. brown sugar 2 T. flour 1t.cinnamon 1/4 t .nutmeg 1 T. butter your favorite 2 crust pie pastry</p> <p>Preheat oven to 375°. Combine apples, rum, and cinnamon cider syrup in saucepan. Bring to boil then reduce heat to simmer. Simmer for 15 min. or until apples are tender when pierced with a fork. Spoon into a 9 inch pie pastry. Mix brown sugar, flour, cinnamon and nutmeg and sprinkle over apple filling, dot with butter. Top with remaining pastry and cut vents. Bake pie at 375° for 1 hour or until the filling is bubbly and crust golden. Serve with ice cream and hot Cinnamon Cider Rum Sauce (below).</p>	<p align="center"><u>Peach Cinnamon Tart</u></p> <p>Pastry: 1 c. flour 1/4 t. salt 1/4 c butter 2-4 T. water</p> <p>Pastry: Combine flour and salt in a mixing bowl. Cut in the butter and mix until crumbly. Sprinkle in 1 T. cold water at a time, mixing well with a fork. Form into a ball. On a lightly floured surface, roll out pastry into a 12 inch circle. Place carefully into a tart pan. Press pastry 1/2 inch up sides of pan. Prick bottom of crust well with a fork. Bake at 450° for 10-12min. or till golden. Cool on wire rack.</p> <p>Filling: 4 oz. cream cheese, soft 2 T. sugar 1/2 t. vanilla 4-5med. peaches (peeled, pitted, and sliced) 1/2 c. Cinnamon Cider Syrup</p> <p>Filling: In small bowl stir together cream cheese, sugar and vanilla until smooth. Spread atop crust and arrange peaches in circle over cream cheese. Drizzle Cinnamon Cider syrup over peaches and chill at least 2 hours.</p>	<p align="center"><u>Apple Topped Cheesecake</u></p> <p>4 medium apples peeled and sliced thin 1/4 c. Cinnamon Cider Syrup</p> <p>Arrange apple in single layer in a shallow baking pan and drizzle the cinnamon cider syrup over apples. Bake, covered with foil at 350° for 15 minutes</p> <p>Crust: 6T. butter 1/3 c. sugar 1c. flour pinch of salt</p> <p>Cream the butter and sugar at medium speed in a large mixer until light and fluffy. Add the flour and salt until crumbly. Pat over the bottom of a 9 inch spring form pan.</p> <p>Filling: 16oz cream cheese, soft 1/2 c. sugar 1/2 t. vanilla extract 3 eggs</p> <p>Combine the cream cheese, sugar and vanilla in a large bowl and beat until smooth. Add the eggs and mix well. Spoon into the crust.</p> <p>Topping: baked apples 1/4 c Cinnamon Cider Syrup</p>
		<p align="center"><u>Boiled Cider Pie</u> (makes 2 pies)</p> <p>2 c Boiled Cider 4 eggs 1-1/2 c. milk 2/3 c. maple syrup or sugar 6 Tbsp. flour your favorite pie crust</p> <p>Put all ingredients into blender or mix well by hand. Pour into 2 crusts and bake at 350° until set about 50 min.</p>	<p>1/4c sliced almonds</p> <p>Arrange the warm apples in a circular design over the top. Drizzle the last 1/4cup cinnamon cider syrup over the apples and sprinkle almonds on top. Bake at 350° for 40 min. or until golden brown. Cool, place on serving platter, loosen and remove spring form side. Chill at least 4 hours before serving.</p>

<p><u>Boiled Cider Cookie Bars</u></p> <p>Crust: 1/2 c. butter 1/2 c. sugar 1 c. flour Mix well and pat into a greased 9x13 pan. Bake at 400° for 10 min. Remove.</p> <p>Filling: 2 eggs 1/2 c. milk 3 T. flour 1/3 c. maple syrup 1/2 c. Boiled Cider Mix and gently pour into crust. Bake 10 minutes more at 350°</p>	<p><u>Thimble Cookies</u></p> <p>1-1/2 sticks butter 1 t. vanilla 1/2 c. sugar 2 c. flour 4 egg yolks 1/4 c. Cider Jelly</p> <p>Cream butter and sugar. Beat in yolks and vanilla. Gradually work in flour. Shape into inch round balls. Place on ungreased baking sheet. With a floured thimble or thumb, press an indentation into each ball and fill with jelly. Bake at 325° for 25 min.</p>	<p><u>Cider Jelly Glaze</u></p> <p>4 T. butter 1/4 c. Cider Jelly 2 T. brown sugar 3 T. Brandy, Calvados, or Triple Sec</p> <p>3 T. cream 2 T. Orange Juice 1 t. orange zest</p> <p>Melt butter and stir in sugar and jelly. Add the rest and bring to boil. Reduce heat and cook for 5 min. Cool a little and spread over cake, cheesecake, or apple tart.</p> <hr/> <p><u>Cider Jelly Barbecue Glaze</u></p> <p>8 oz Cider Jelly 1 or 2 t. horse radish</p> <p>1/3 c Dijon mustard a splash of soy</p> <p>Liquefy jelly. Add remaining ingredients. Simmer until smooth. Brush on pork tenderloins, steak or chicken for last 10 min. of barbecue or on lamb, pork, chicken in last half hour of roasting.</p>
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<p><u>Harvest Stuffed Squash</u></p> <p>2 or 3 butternut, buttercup or acorn squash halved 1 large apple peeled and chopped 1/4 c. Boiled Cider 1/2 c. walnuts chopped into pea sizes pieces 1/3 c. brown sugar or maple syrup 1/2 c. fresh or frozen cranberries 1/4 c. raisins (optional) 2 T butter</p> <p>Preheat oven to 400°. Wash squash, slice in half and scrape out seeds. Place cut sides down on baking sheet and bake until squash is very tender when pierced with a fork. While keeping skin in tact, scoop out squash and put in mixing bowl. Mash to make smooth. Meanwhile combine chopped apple, boiled cider, walnuts, sugar/syrup, cranberries and raisins in saucepan. Simmer over low heat for about 10 minutes or until apples are tender. Add the apple mixture to the squash and gently mix together. Scoop the squash/apple mixture back into the original shell. Put a tab of butter on top and return to oven for 5 minutes or until heated through.</p>	<p><u>Apple Flavoring</u></p> <p>Adding boiled cider, cider jelly or cinnamon cider syrup to most apple recipes will intensify and enhance the apple flavor. Try a few tablespoons in apple pie, cake or other apple desserts. Boiled cider makes a nice glaze over roast pork or chicken or mixed with spices and soy sauce in a stir fry. Add a bit to vinaigrette salad dressings. Use your imagination and let us know of any recipes that you want to share.</p> <hr/> <p><u>Cooking with Maple Syrup</u></p> <p>Maple syrup gives an interesting flavor and adds a slight caramelized taste to anything you bake. It is especially good in delicate desserts like custards, brulee, and cheesecakes. We especially like it in pecan pie. Here are some tips for using maple syrup instead of sugar. Use 3/4 cup syrup for 1 cup sugar. You should also decrease the liquid used in the recipe by 2-4 T. per cup of sweetening. Decrease the oven temperature by 25°. Of course, the best use of maple syrup is when poured directly on vanilla ice cream.</p>
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<p>WOOD'S CIDER MILL WILLIS AND TINA WOOD 1482 Weathersfield Center Rd. Springfield, VT 05016 phone: 802-263-5547 fax: 802-263-9674 www.woodscidermill.com</p>	<p><u>Shaker Applesauce</u></p> <p>2 lbs apples, peeled and sliced 2 c. Boiled Cider Add apple slices to the cider. Simmer on low heat until the apples are tender and coated. Do not stir too much.</p>
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Roast Pork Loin with Cider Jelly Glaze

Chef Joe Simone from Metropolitan Home

- 2 whole garlic cloves, minced
- 2 tbsp. fresh sage leaves
- 1 tbsp. fresh rosemary leaves
- Kosher salt
- 2 lbs. Boneless pork loin, well trimmed
- 2 tbsp. extra-virgin olive oil
- Freshly ground pepper
- 1/2 cup **Cider Jelly**
- 1 tbsp. orange juice
- 1 tbsp. Dijon mustard

1. About 2 hours before cooking, put the garlic, sage and rosemary leaves on a cutting board. Season with a pinch of salt, and chop finely until almost a paste. Rub pork with 1 tablespoon of the olive oil, season with salt and pepper and rub with two-thirds of the herb paste. Cover loosely with plastic wrap, and set aside in a baking dish in a cool place to marinate. Reserve the remaining herb mixture.

2. To make the glaze, whisk cider jelly, orange juice, Dijon mustard, remaining tablespoon of oil and the reserved herb mixture in a small bowl. Cover and refrigerate until ready to use.

3. Bring pork to room temperature. Preheat oven to 450°F. Remove plastic from meat and put it in oven. Immediately reduce heat to 350°. Roast 30 minutes or until instant read thermometer registers 120°.

4. Spoon some of the apple cider glaze over the pork. Add 1 to 2 tablespoons of water to the pan to prevent glaze from burning. Continue to cook, basting with glaze every five minutes until temperature reaches 160°, about 20 minutes more.

5. Remove pork loin from oven and allow to rest 10 minutes before carving. Serve sliced with the pan juices over the top. Serves 4-6

Boiled Cider Glazed Turkey

from Williams - Sonoma

- 1 16lb fresh turkey at room temperature
- salt and fresh pepper to taste
- 2 apples cored and slices into 1/2 " rings
- 12 sage leaves
- 4 tbsp. unsalted butter, melted
- 1 1/2 cups **Boiled Cider**
- 10 small shallots, peeled

Soak a clay roaster in water according to manufacturer's instructions. Rinse turkey inside and out with cold water; pat dry with paper towels. Using your fingers, gently loosen skin on breast and legs, being careful not to tear skin. Season meat under skin with salt and pepper. Insert 3 apple rings and 3 sage leaves in between breast meat and skin; pat skin in place. Place remaining apples and sage in cavity and season cavity with salt and pepper. Truss turkey with kitchen twine. Place turkey, breast side up, in the clay roaster. Pour melted butter and boiled cider over turkey and season with salt and pepper.

Arrange shallots around turkey and cover roaster with lid. Place on a lower rack in a cold oven and set heat to 400°F.

Roast, basting every 15-20 minutes, until an instant read thermometer inserted into the thickest part of the thigh, away from the bone, registers 180°F, 3-3 1/4 hours. 30 minutes before turkey is done remove lid and continue roasting. Let turkey rest 15-20 minutes before carving. Serve with juices and shallots alongside. Serves 10-12

Apple Chutney

- 8 apples, peeled and chopped
- 1 onion, chopped
- 2 cups cider vinegar
- 1 cup raisins
- 1 cup **Boiled Cider**
- 1 tsp. ground cloves
- 1 tsp. red pepper flakes, optional
- 1 tsp. cinnamon
- 1 tsp. dry mustard

Put all ingredients together in a large, enameled pan, bring to a boil and simmer for one hour or until thick enough. Ladle into hot, pint-size jars and put into a boiling water bath and process for 5 minutes. Makes 4 pints, more or less.

Roast Loin of Pork with Boiled Cider Glaze

from Williams - Sonoma

- 2/3 cup **Boiled Cider**
- 2 tsp. Powdered ginger
- 2 tsp. Crumbled, dried rosemary
- 1 boneless pork loin, about 3 lbs, trimmed
- 4 tbsp. canola oil
- 1/2 tsp salt
- 2 tbsp lemon juice
- 4 large cloves garlic, minced
- 1/2 cup white wine
- 1/2 cup water

Place pork in small roasting pan. In small bowl, combine remaining ingredients, except wine and water. Rub mixture over pork, cover and marinate for 30 minutes. Pour off and reserve cider mixture. Add wine to pan and place in 500° oven. Roast 15 minutes. Reduce heat to 350° and roast about 30 minutes, basting occasionally with cider mixture, until thermometer registers 145-150°. Remove from oven; transfer to carving board and let rest 10 minutes. Place pan over medium heat. Add water and scrape up caramelized bits, stirring until reduced slightly. Slice pork (it should be pink in the center), drizzle with sauce and serve immediately.

Quick Apple Butter

Combine 2 cups Applesauce, unsweetened; 1/2 cup **Boiled Cider**; 1/4 tsp. ground all spice and a pinch of ginger and cloves

Bring to a boil and simmer 30 min.