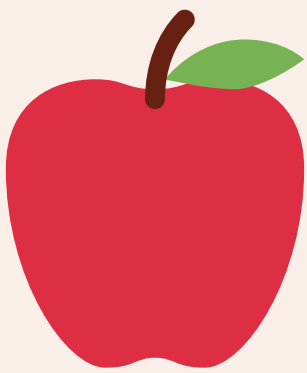
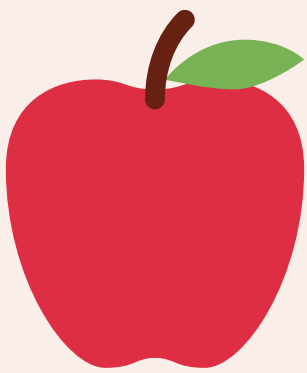


THINGS TO DO WITH THE APPLE CIDER SITTING IN YOUR FRIDGE



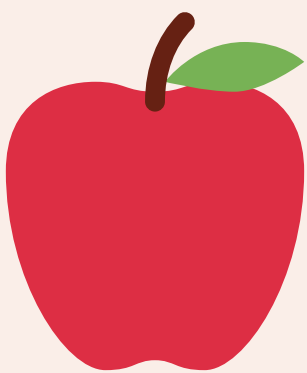
BRINE POULTRY

Combine equal parts apple cider and water to make enough liquid to completely cover the bird. Stir in 1/4 cup of kosher salt. Add flavorings such as herbs, garlic, peppercorns. Soak, covered in the fridge 4 - 24 hours. Roast as usual.



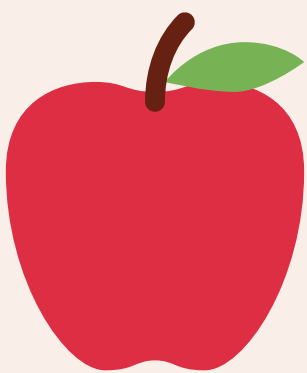
MAKE APPLE CIDER CARAMELS

Make Smitten Kitchen's Apple Cider Caramels—you won't be sorry.



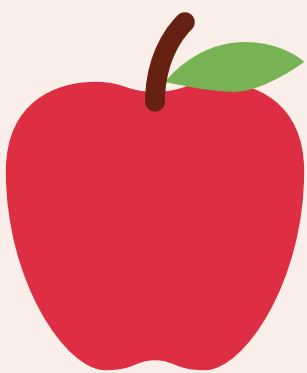
MAKE APPLE CIDER SALAD DRESSING

Make apple cider dressing and toss with mixed greens, granny smith apples, dried cranberries, pepitas, and roasted squash.



MAKE MAPLE CIDER SYRUP

Make Iowa Girl Eats' Maple Cider Syrup and drizzle over your favorite regular or pumpkin pancakes or waffles.



ADD BOOZE

Try an Apple Cider Cocktail! Recipe below.



Find out more at iowacitymomsblog.com