

# SPIKED APPLE CIDER



Prep Time: 10 - 15 Minutes

Cook Time: 4 Hours (brew)

Servings: 32 Cups | 10mg THC per Cup

## Ingredients

- Apples (Granny Smith / Fuji / Gala) - 10 to 12
- Mandarin or Blood Oranges - 4
- Honey - 1 Cup
- Brown Sugar - 1 Cup
- Warm Spices
  - - Cinnamon Sticks - 8 to 10
  - - Whole Cloves - 6 to 8
- Water - 2 Gallons
- Infused Drink Mix - 3 to 4

## Directions

- Core and halve apples
- Cut oranges into quarters
- On medium heat, add water and cut fruit
- Next, use cheesecloth and warm spices to make a “packet” for steeping
- Bring to boil and allow fruit to reduce and soften
- Next, strain water, mash soften fruit in a strainer
- In a final pitcher, pour water over mashed fruit
- Finally, reintroduce warm spice packet with brown sugar, honey, and infused cannabis drink mix

**NATURAL**  
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**PUFF, PUFF, PASS THE KNOWLEDGE**