

# SPICED APPLE CIDER (CHAIDER)

From the Kitchen of: Sarah Boylan, Warehouse Manager, Arbor Teas

**Cook Time:** 5 minutes | **Yield:** 1 (8-ounce) cup



"Treat yourself to a cozy cup, or scale this recipe up to share with friends around the fire pit," says Sarah. "Sweet apple cider simmered with fragrant masala chai black tea or rooibos perfectly compliments crisp fall evenings!"

The Arbor Teas team has an annual tradition of creating this deliciously spiced apple cider on the first day of fall using local apple cider. After all, "who doesn't love a good cup of warm cider in the fall?"

## INGREDIENTS:

- 8 ounces apple cider
- 2 heaping teaspoons of organic masala chai black tea or organic masala chai rooibos

## INSTRUCTIONS:

- Pour the apple cider into a small pot and add the masala chai of choice. Stir to incorporate the chai into the cider.
- Heat the cider and masala chai together for at least 5 minutes, or until it reaches a gentle simmer.
- Strain out the steeped Masala Chai and pour the spiced apple cider into your cup.

**Rooibos** is a type of caffeine-free herbal tea made from the *Aspalathus linearis* plant, native to South Africa. It has an earthy flavor and reddish-brown color.

## HOW TO STORE APPLES:

Apples can be stored for a long time under the right conditions - up to 6 weeks in the refrigerator, but longer in a root cellar or other cool place!

To maximize the freshness of your apples, do not wash the apples until you're ready to eat them. If any of your apples have bruises or brown spots, separate them from the other apples (or they will cause the others to turn brown too).

Apples can be frozen raw or cooked. To freeze apples, wash, peel, core, slice, and optionally cook them, then blanch for 1 ½ minutes or sprinkle with lemon juice to prevent browning.