



Pure Cider Syrup

makes 2 cups

— 1 gallon best quality apple cider

Pour two cups of water in a large, heavy-bottomed pot. This is so you can see the amount to which you are about to reduce the cider.

Pour out the water and replace with the cider. Bring to a medium-fast boil over medium heat. Skim any impurities with a spoon (you don't have to be super-fastidious about this) and continue to cook until liquid reduces down to two cups.

Cool and refrigerate. Use in place of maple syrup; great in cocktails.