



Cider Brined Turkey

Prep Time: 20 minutes plus 12 to 24 hours brining

Cook Time: Varies by turkey size

Ingredients:

- 1 whole turkey, 12 to 16 pounds
 - 2 quarts cider
 - 2 quarts water
 - 1 cup kosher salt
 - 1 cup brown sugar
- 2 teaspoons black peppercorns
 - 4 bay leaves
- 6 sprigs fresh thyme
- Peel of 1 orange
- 6 garlic cloves, smashed

Instructions:

Heat 1 quart of water in a large pot. Add salt and sugar. Stir until dissolved.

Remove from heat. Add remaining water and all aromatics. Add cider last so it stays cold.

Chill the brine completely.

Place the turkey in a large container. Pour the brine over the turkey, making sure it is fully submerged.

Add more water

if needed. Refrigerate for 12 to 24 hours.

Remove turkey from the brine. Pat completely dry.

Roast according to your preferred method.

The turkey will cook slightly faster due to the brine, so check temperature early.

Rest for at least 20 minutes before carving.

Cider Herb Gravy

Serves: About 2 cups

Prep and Cook Time: 15 minutes

Ingredients:

- 2 tablespoons turkey drippings or butter
 - 2 tablespoons flour
 - 1 cup cider
- 1 cup turkey or chicken stock
- 1 teaspoon chopped thyme
- 1 teaspoon chopped sage
- Salt and pepper to taste

Instructions:

Place your roasting pan on medium heat or use a saucepan with drippings.

Add flour and whisk into the fat to form a smooth roux. Cook for 2 minutes.

Pour in the cider. Scrape up browned bits.

Add stock. Simmer until thick.

Stir in herbs, salt, and pepper.

Serve warm.

Cider Braised Brussels Sprouts with Bacon

Serves: 6

Prep Time: 10 minutes. Cook Time: 20 minutes

Ingredients:

- 1 pound Brussels sprouts, halved
- 4 slices bacon, chopped
- 1 small onion, sliced
- 1 cup cider
- 1 teaspoon Dijon mustard
- Optional, 1 small apple thinly sliced
- Salt and pepper to taste

Instructions:

Cook bacon in a large skillet until crisp. Remove and keep the fat in the pan.

Add onion and Brussels sprouts. Sauté until lightly browned.

Pour in cider. Add apple if using.

Simmer uncovered until the liquid is reduced and glossy, about 10 minutes.

Stir in Dijon. Add salt and pepper.

Return bacon to the pan and serve.

Cider and Maple Glazed Carrots and Parsnips

Serves: 6

Prep Time: 10 minutes. Cook Time: 20 minutes

Ingredients:

- 2 pounds carrots and parsnips, sliced on a bias
- 1 cup cider
- 2 tablespoons butter
- 2 tablespoons maple syrup
- Salt and pepper to taste

Instructions:

Place carrots, parsnips, and cider in a skillet. Bring to a simmer.

Cook until carrots and parsnips are almost tender, about 10 minutes.

Add butter and maple syrup.

Continue cooking until the liquid reduces to a shiny glaze.

Season with salt and pepper.

Sourdough Cider and Sage Stuffing

Serves: 8

Prep Time: 15 minutes plus apple soak. Cook Time: 40 minutes

Ingredients:

- 8 cups cubed sourdough bread
- 1 onion, diced
- 2 celery stalks, diced
- 4 tablespoons butter
- 2 apples, diced
- 1 cup cider
- 1 tablespoon chopped sage
- 1 cup stock
- Salt and pepper to taste

Instructions:

Toss diced apples with cider. Let soak for 15 minutes, then drain and reserve cider.

Sauté onion and celery in butter until soft.

Combine bread, vegetables, apples, sage, and reserved cider.

Add stock until the bread is moist but not soggy.

Transfer to a baking dish. Bake at 350 F for 30 to 40 minutes until golden on top.

Cider Cranberry Sauce

Serves: 8

Prep Time: 5 minutes. Cook Time: 15 minutes

Ingredients:

- 12 ounces fresh cranberries
- 1 cup cider
- 1 cup sugar
- Zest of 1 orange
- 1 cinnamon stick

Instructions:

Bring cider and sugar to a simmer.

Add cranberries, orange zest, and cinnamon stick.

Cook until berries burst and the sauce thickens.

Remove cinnamon stick. Cool before serving.

Perry Pear Crisp

Serves: 6

Prep Time: 15 minutes. Cook Time: 35 minutes

Ingredients:

For the filling:

- 4 pears, sliced
- 2 tablespoons sugar
- 2 tablespoons butter
- ½ cup perry
- Pinch of cinnamon

For the topping:

- 1 cup oats
- ½ cup flour
- ½ cup brown sugar
- ½ cup cold butter, diced
- Pinch of salt

Instructions:

Cook pears with butter, sugar, cinnamon, and cider until just tender.

Transfer to a baking dish.

Mix oats, flour, brown sugar, and salt. Cut in the butter until crumbly.

Sprinkle over the pears.

Bake at 350 F for 30 to 35 minutes until golden and bubbling.

Serve with fresh whip cream or a scoop of vanilla ice cream.

