How To Make Hard Cider (2 Recipes)

Categories : General, Homesteading, Recipes

We have featured a post before about making hard cider, but that was just a quick and nasty method which was ready in a three days and it was pretty much just cheap high alcohol...

The post below details how to make a much higher quality hard cider, in fact there are two recipes, one which show how to make a refreshing low alcohol version made from nothing but fresh apple juice or cider, which ferments using natural yeasts. The second recipe shows how to make a higher strength farmhouse style of hard cider. If you get cracking right away, you could be drinking your delicious farmhouse cider in 2/3 months. The low alcohol cider can be ready to drink in as little as five days.

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(Photo from: Common Sense Homesteading)