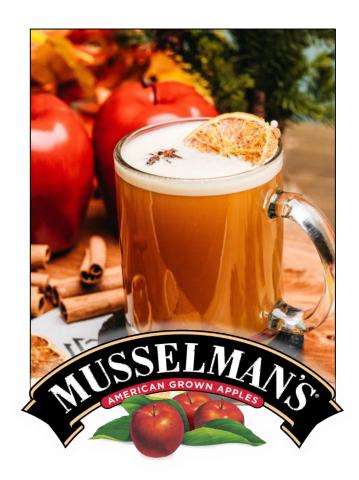


## Fresh Pressed Apple Cider and

## **Premium Apple Juice**







- 100% American-Grown Apples from our Grower-Owners
- NEVER from Concentrate, NO Added Sugar
- NO Caffeine, Gluten Free, Kosher Certified
- Apple Cider is Pasteurized Unfiltered Farmstand-Style
- Premium ingredients with trending Nostalgic Appeal
- A 'Core' ingredient for a beverage menu; use as a base for Cocktails & Mocktails, and a warm coffee alternative
- Self stable, Lightweight, and Easy-open cap—perfect for bar and back-of-house convenience
- Today's consumers demand alternative beverages with no added sugars, colors, or flavors

| Item Description                       | Pack      | <b>Product Code</b> | GTIN           | БОТ    |
|--|-----------|---------------------|----------------|--------|
| Fresh-Pressed Apple Cider (unfiltered) | 4/ 128 oz | FCAJN7200MUS01      | 10037323120679 | 498024 |
| Fresh-Pressed Apple Cider (unfiltered) | 8/ 64 oz  | FCAJN6311MUS01      | 10037323120075 | 644782 |
| Premium Apple Juice                    | 4/ 128 oz | FCAJP7000MUS01      | 10037323120730 | N/A    |
| Premium Apple Juice                    | 8/ 64 oz  | FCAJP6301MUS01      | 20037323120652 | 629058 |





# Fresh Pressed Apple Cider & Premium Apple Juice



## Winter Warmers



**Hot Mulled Cider** 

- 1 gal MUSSELMAN'S APPLE CIDER
- 3 cinnamon sticks
- 1 Tbsp whole cloves
- 1 Tbsp whole allspice
- 1 orange sliced



**Warm Harvest Cider** 

- 1 cup MUSSELMAN'S APPLE CIDER
- 1 ½ part Spiced Rum
- Whipped cream



**Whiskey Cider Cocktail** 

- 2 parts MUSSELMAN'S APPLE CIDER
- 2 parts Hard Cider Beer
- 1 part Honey Whiskey
- Splash bitters
- Apple slices



**Apple Cider Martini** 

- 1 part MUSSELMAN'S APPLE CIDER
- 1 part Vodka
- ½ part Ginger Liqueur



**Apple Jack** 

- 2 parts MUSSELMAN'S APPLE JUICE
- 1 part Bourbon



**Steamy Apple Chai** 

- 1 cup MUSSELMAN'S APPLE JUICE
- 1 ½ part Chai Tea Syrup or 1 Chai Tea Bag



#### **Poached Pears**

- 1 c MUSSELMAN'S APPLE CIDER
- ¼ tsp cinnamon
- ¼ tsp nutmeg
- 1 c brown sugar
- ½ tsp lemon juice
- ¼ c butter
- 4 pears, skinned

Combine sauce ingredients and bring to a simmer. Add peeled pears. Simmer for 15-20 min until tender, turning pears often. Remove pears to cool. Simmer the syrup for 15-20 min until reduced by half. Serve warm syrup over pears.

### **Spiced Apple Syrup**

- 1 ¾ c MUSSELMAN'S APPLE CIDER
- ¼ c brown sugar
- 2 Tbsp cornstarch
- ¼ tsp allspice
- ¼ tsp nutmeg
- 1 tsp vanilla extract
- ½ c toasted pecans, optional



Cook over medium heat until syrup thickens. Serve warm over waffles, French toast or pancakes. Drizzle on the side of cheesecake and other desserts.

