

Winter Warmers

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	Product Code	GTIN	DOT
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

For Additional Information Contact Your Regional Sales Manager or Tel: 717-677-8181

KnouseFoodservice.com • Musselmans.com • Luckyleaf.com





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Hot Mulled Cider

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



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



Warm Harvest Cider

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



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.

