

## **How to Freeze Cider**

Freezing cider is a great way to get to drink cider for the next several months, and it's super easy!

1. Open the jug of cider.
2. Pour out a small amount of cider so the level in the jug is now down at the bottom of the shoulder of the jug. This level should be about 1" lower than it is in a full jug. This step is key because the cider will expand as it freezes, and a full jug will expand to the point it will pop off the cap or crack the jug.
3. Put the cap back on the jug.
4. Put the jug in the freezer.

The cider can be frozen for at least 6 months. It makes great summer cocktails!

To thaw, place the frozen cider jug in the refrigerator and let it thaw. We do not recommend letting it thaw at room temperature.