



CIDER SYRUP PORK LOIN

1/2 cup apple cider syrup
1/4 cup soy sauce or liquid aminos
1/2 cup red wine
1/2 cup flour
Rosemary, Black Pepper, Sea Salt

Directions: Combine ingredients except flour in a bowl. Cut narrow slices in meat, then add meat to bowl. Let sit as long as you have time for, up to 24 hours in the fridge. Cook low and slow in the oven at 300. Add flour and pork drippings when meat is cooked to create a gravy for table.



TWO FALL COCKTAILS

Ciderhouse Whiskey: Combine 2oz of your favorite bourbon with 1oz of cider syrup, and squeeze of lemon, and a twisted lemon rind. May be served warm or straight!

Orchard Martini: Combine 4oz vodka (or rum!), 6oz apple cider, 2oz of apple cider syrup, and a dash of lemon in your shaker (or a jar). Rim the glass with maple sugar. Serve with a cinnamon stick!



HARVEST SALAD & CIDER VINAIGRETTE

Salad Ingredients:

2 cups Fresh local greens
2 cups Roasted apples and beets
1/3 cup Toasted chestnuts
1/3 cup Chevre

Vinaigrette:

1 cup aged balsamic vinegar
1/2 cup onion, 2 cloves garlic
(pureed)
2oz apple cider syrup
1/2 lemon

Layer all ingredients, drizzle vinaigrette, enjoy!