NVITING IDEAS

Season brings sensational cider



FUTH MOSSOK JOHNSTON

When our family lived in downtown Franklin, eider season filled me with the expectation of fall and the smell of cool-crisp apples, and hot cinnamon doughnuts that always permeate The Franklin Cider Mill. Along with these feelings came mild to intense resentment – depending on how many "tourists" were

parking on our front lawn!
With cider season upon us, it's not with cider season upon us, its not hard to get in the mood. I can always pop over to nearby Franklin Cider Mill and visit with Jack Peltz (the delightful owner who after all these years, is still there about 18 hours a day while the season is on) and discuss just about anything, or just stop in to pick up; caramel and candied apples, a freshly made apple pie, fresh apples, a Hickory Farms beef stick, a wedge of cheese, maple syrup, honey butter, honeycomb suckers, jams, or just the usual — cider and doughnuts.

About 930 million pounds of apples come right from our own state of Michigen. There are so many things you can do with cider - some of my favorites

are:

Make a hot mulled cider to serve at homecoming games, tailgates and for brisk evenings (it not only tastes wonderful, it makes your house wanderfully

- make a cider sorbet
 Freeze fresh cider so you can have
 it all year round (just make sure your
 gallons are not filled to the very top!)
 Warm some cider and serve instead
- of tea

 Add cider to your favorite tea and
- make a fruity hot drink

 Serve well chilled cider with a bag
- of popcorn (the combination of the sweet and salty is delicious!)

 Poach chicken or turkey in cider

 Use cider as a base in sauces for all kinds of fowl especially wild game
- birds

 Use cider as a liquid ingredient in making a bread-type stuffing - even combread!
- Make a cream cheese frosting using cider (make sure you reduce the cider first by boiling it until thick and letting it cool)
- letting it cool)

 Use apple cider in dressings for salads (especially good with spinach)

 Splash some cider on Swiss chard, sorrel or spinach while sauteing it

 Poach dried fruits in apple cider

- Add eider to bread, muffin and cookie recipes as part of the liquid ingredients

 Freeze cider in an ice cube tray and
- add to your favorite fruit punch

 B Use cider as an ingredient in barbecue snuce.
 Last year, at one of the Weight Watch-

ers Healthy Gourmet Cooking Series Programs, Matt Prentice (The Unique Restaurant Corporation) prepared a delicious Apple Grilled Turkey with Cider Sauce recipe - it was one of those recipes you hang on tol This recipe can take up to a week to marinate - allow yourself enough time.

APPLE GRILLED TURKEY WITH CIDER

SAUCE

Yield: 8 servings 8 (4-ounce) skinless, boneless breasts of turkey

- 1 1/2 quarts fresh Michigan apple
- Marinade:
- 2 tablespoons mustard seed
- 8 ounces apple cider
- 6 ounces older vinegar 4 ounces apple jack brandy
- 1 ounce sugar
- 2 teaspoons fresh thyme

- 1 tablespoon fresh resembry
- 1 tablespoon chopped garlic
- 2 guncas corn all
- 1 tablespoon kesher salt

Combine mustard seed, apple cider, cider vinegar, apple jack brandy, and sugar in a stainless pan (not aluminum) and bring to a boil; simmer until reduced by half. Cool to room temperature.

Add herbs, garlic, oil and salt to cooled mixture. Put turkey in stainless steel con-tainer. Cover with marinade. Marinate for a minimum of four days (Chef Matt suggested 7 days when he was doing this recipe), turning occasionally.

APPLE CIDER SAUCE:
Boil 1 1/2 quarts fresh Michigan
apple cider at high heat until reduced
thick enough to coat the back of a

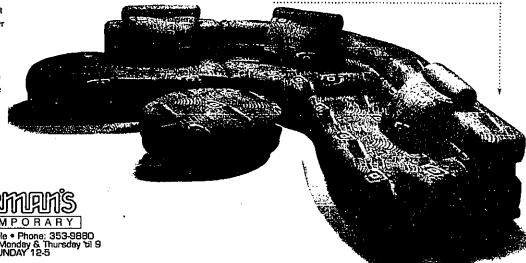
To finish turkey:

Drain the turkey breasts of marinade (slice against the grain). Sear on a hot grill; then bake in a 200–220 degree F oven for 20 minutes or until cooked through (internal temperature should be at 160 degrees F.)
Garnish with 1 tablespoon Apple Cider Sauce and a sprig of fresh thyme.

See JOHNSTON, G6

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