HOW TO FREEZE YOUR FRESH APPLE CIDER

Enjoy the taste of Fall all year round! Our fresh, non-alcoholic cider freezes beautifully for 6 to 12 months.

STEP 1: Make Room for Expansion

Liquid expands when it freezes. If the jug is completely full, it will burst!

- Open the jug and pour out a small amount before freezing.
- Leave 1 to 2 inches of empty headspace at the top of the container (about 1 cup for a gallon, or ½ cup for a half gallon).
- Can also use freezer bags or freezer-safe plastic bottles

STEP 2: Seal & Label

- Screw the cap back on tightly.
- Write the current date on the jug with a permanent marker.
- Place the jug upright in your freezer until it is completely frozen.

STEP 3: Thaw Safely

- The Best Way: Place the frozen jug in your refrigerator for 24 to 48 hours.
- The Faster Way: Place the jug in your kitchen sink overnight. Note: Put it in the sink, not on the counter, as the jug will "sweat" heavily as it thaws.

STEP 4: Shake Well Before Serving!

As cider thaws, the natural apple sugars and water will separate.

- Once fully thawed, shake the jug vigorously to remix all the rich flavors back together.
- Enjoy within 5 to 7 days of thawing, just like regular fresh cider.
- It will maintain peak quality for 6 to 12 months and remain safe for up to 18 months.