

Apple Pie Moonshine

Ingredients:

1 gallon Apple Cider
1 gallon Apple Juice
1-½ cup Granulated Sugar
1-½ cup Light Brown Sugar
1 tsp apple pie spice (the kind used for apple pie)
8 whole Cinnamon Sticks
2 Granny Smith Apples, cored & sliced this with skin peel on
1 bottle (750ml Size) 150 - 190-Proof Grain Alcohol
Cheesecloth

Directions:

- 1) Combine all ingredients in a large stock pot, except for the alcohol, and bring to a boil. Mixture will foam up quickly once it reaches boiling.
- 2) Remove the mixture from heat, stir down, and let cool to room temperature. Once the mixture is completely cool, strain through the cheesecloth. Rinse the pot and return the mixture to the pot. Add in the alcohol. Stir gently to blend.
- 3) Transfer to sterile mason jars (we used (20) 1/2 pint Mason or Kerr jars). We also divide up the cinnamon sticks so that each jar has 1 or 2 pieces 1-2" long. Fill the jars just to the neck to allow room for the apple slice. A funnel is useful to avoid spilling one drop of this golden deliciousness!
- 4) Add a slice of Granny Smith apple to each jar. Apples will float to the top. Place the seal and rings and tighten down. These will not seal closed. Do not reheat or attempt to seal!
- 5) The apple pie is ready for consumption! (though it gets better if you let it mellow for a couple of weeks.) It can be served heated slightly or chilled. Do not overheat or boil! It will evaporate the alcohol. Heat the way you would for hot apple cider or cocoa ONLY so it's not so hot it burns your mouth!

Remember to drink this with caution! For the amount of alcohol in this, you really can't taste how strong it is; it's so smooth! Store the jars in a dark, cool room or closet.