



SPICED CRAB APPLES

INGREDIENTS

- 2 ½ cups water
- 5 cups **Petrofka's Extra-Aged Apple Cider Vinegar**
- 4 x 3" organic cinnamon sticks
- 2 teaspoon whole cloves
- 6 lbs crab apples with stems and blossom ends removed

DIRECTIONS

Make a simple syrup. Add sugar, water and ACV into large saucepan. Stir and bring to a boil. Boil for 10 minutes."

Put cinnamon sticks and cloves into a double layer of cheesecloth

Use a fork and prick the apples a couple of times. Add them to the pot. Cover and simmer until just tender, about 8 to 12 minutes. Discard spices.

Spoon crab apples into hot sterilized quart jars to within 1" of top.

Pour syrup over apples to within ½" of top. Place sterilized metal lids on jars and screw metal bands on securely. Water bath for 10 minutes."