

Great for holiday drink recipes and baking!

Each pint of our concentrate makes up to one  
gallon of delicious **HOT SPICED APPLE CIDER**

**HOT APPLE PIE { DRINK RECIPE }**



- 1 oz. Cider Concentrate
- 1 oz. butterscotch syrup  
(or butterscotch schnapps)
- 6 oz. hot water
- top with whipped cream  
(optional)



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Check out our website **www.mountaincider.com**  
for more great recipes!

Find us on Facebook: **f/MountainCiderCompany**

# THE STORY OF MOUNTAIN CIDER

**It all started over 25 years ago.** Besides growing apples on our farm, we also grew Christmas trees. And since there's nothing better than a cup of hot spiced cider on a cold winter day, we gave away free hot cider to everyone who bought a tree. The only problem was the New England weather. It was so difficult to predict how much cider we would need on any given day, and we often ended up with either gallons of wasted cider or too little for all of our thirsty, chilly customers.

**Then it hit us.** We had a maple syrup evaporator on the farm, and we could use that to concentrate the cider. With a concentrated cider syrup, we could prepare the cider as needed and always be ready — no matter what Mother Nature had in store for us.

**Before long,** word of our concentrated cider spread to local businesses, and the rest, as they say, is history. Our company has continued to grow, and we now sell to an international market. But the most important thing to us is, and always has been, that our customers enjoy a quality product. We wouldn't sell something we didn't enjoy ourselves.

**Our family has grown with the love of Mountain Cider,** and we're happy to share that love and passion for cider with you.

