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Cider With A Kick

Prep Time: 15 min. Cook Time: 0 min.

Ingredients

1/2 cup peeled and diced garlic cloves
1/2 cup peeled and diced onion
1/4 cup peeled and finely diced ginger
1/4 cup peeled and finely diced turmeric
1 orange, quartered and thinly sliced
1/2 lemon, quartered and thinly sliced
1/2 cup finely chopped cilantro
2 tbsp chopped rosemary
2 tbsp chopped thyme
1 tsp cinnamon
2 cups apple cider vinegar
1/4 cup raw honey

Directions

1. Place garlic, onion, ginger, turmeric, orange, and lemon in quart glass jar.
2. Pour in apple cider vinegar and add the spices.
3. Refrigerate, covered, for about 3 weeks.
4. Strain the mixture and stir the honey into the liquid.
5. Seal tightly and refrigerate until use.

Servings: 10 servings

Serving Size: 1/4 cup

Calories: 25.8