

Sous Vide Apple Cider Cocktail with the SKS Pro Range: A Warm Welcome to Fall in Colorado

Ingredients: Cozy, Spiced Perfection

For the Sous Vide Apple Cider:

- 6 cups fresh apple cider
- 2 cinnamon sticks
- 4 whole cloves
- 2 star anise pods
- 3 orange slices
- 2 lemon slices
- 1-inch piece fresh ginger, sliced
- 2 tablespoons brown sugar (optional)

Optional Cocktail Additions:

- 1 to 1.5 oz bourbon, dark rum, or spiced whiskey per serving
 - Cinnamon sugar rim (for glasses)
 - Apple or orange slice for garnish
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Step-by-Step Instructions Using the SKS Pro Range

1. Prep the Infusion Bag

Using a vacuum-seal or zip-top bag (with water displacement method if needed), combine all cider ingredients. If you're prepping ahead, this is a great make-ahead cocktail base.

2. Set the Sous Vide Bath

Fill the sous vide basin of your **SKS 48-inch Dual Fuel Pro Range** with water and set the temperature to **155°F**. Once it reaches temp, submerge the cider bag and infuse for **2–3 hours**. The sealed cooking environment will pull every bit of flavor from your citrus and spice.

3. Serve It Up

Once the cider is ready, carefully remove the bag and strain into a serving carafe. For a **mocktail**, serve warm as-is with a cinnamon stick garnish. For a **cocktail version**, add 1–1.5 oz of your favorite spirit to a mug or heat-safe glass and top with the warm cider.

Optional: Rim glasses with cinnamon sugar for extra flair, or float a thin orange slice on top for visual appeal.