



CIDER · CULTURE

PLANT-BASED THANKSGIVING RECIPES



AMERICAN
CIDER
ASSOCIATION

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PHOTOGRAPHY: DISH WORKS

**THOUGH WE BELIEVE CIDER BELONGS
AT EVERY CELEBRATION,**

it cannot be denied that Thanksgiving is one of its best times to shine. The patchwork of flavors at this annual fall feast are the perfect backdrop for cider's bright, refreshing character, and its lower-alcohol content (versus wine) means you can clink glasses and sip to your heart's content! The Thanksgiving meal also presents ample opportunities to cook with cider, and thanks to the complexity of fermented apples, this adds depth to your dishes.

We're excited to share four new plant-based Thanksgiving recipes with you in our 2023 Cider Culture Thanksgiving Guide; each one includes cider as an ingredient and is 100% vegan so that everyone around your table can joyfully partake. We hope you enjoy these recipes, surrounded by friends and family, and make some lasting memories this year!

Emily Kovach

EDITOR

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A THANKSGIVING AND CIDER PAIRING GUIDE

EXCERPTS FROM A CIDER CULTURE ARTICLE BY MEREDITH COLLINS

So, we've finally made our Thanksgiving plans. Whether that involves an intimate gathering or a feast with the whole fam, one thing is for certain: There will be food. And where there's food, there should be cider!

Here are some suggestions for how and when to pair cider for each step of your Thanksgiving gathering:

THE WELCOME GLASS:

Choose lithe, acid-driven ciders for when your visitors arrive. It's also nice to have something clean and refreshing to sip while dinner is cooking!

THE SIDES:

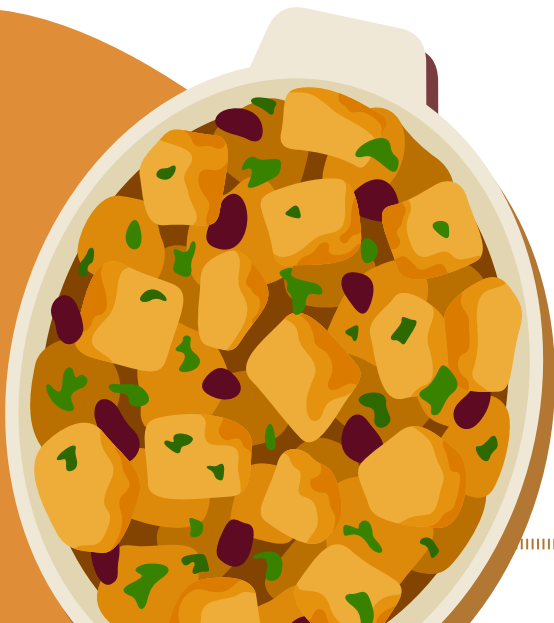
Mashed potatoes & high acid, tannic ciders: Orchard-driven boast a balance of acidity and tannic structure which can cut through rich foods. They make the perfect contrast-based pairing for buttery, garlicky, creamy mashed potatoes.

Mild veggies & light, bubbly perry:

This aroma-centric beverage complements lighter sides with delicate flavors, like green beans and corn pudding.

Stuffing & traditional perry:

This beverage is both aromatic and structured, making it the ideal accompaniment to the savory, herbal stuffing.







CIDER GLAZED CARROTS AND PARSNIPS

Prep time: 10 minutes

Cook time: 12 minutes

Ready in: 22 minutes

Serves: 4-6

INGREDIENTS:

- 1 pound small carrots, peeled and tops removed
- 1 pound small parsnips, peeled and tops removed
- 1 cup fresh pearl onions, peeled, or frozen (optional)
- 1/2 cup honey
- 1/2 cup dry cider or barrel-aged cider
- 2 cloves garlic, smashed
- 2 sprigs fresh thyme, plus chopped thyme, for garnish
- Kosher salt and freshly ground black pepper, to taste
- Pomegranate arils, for garnish

PREPARATION:

1. Cover carrots, parsnips and onions with water in large straight-sided skillet. Bring to a simmer over medium heat and cook, covered, until crisp-tender, about 6 to 8 minutes. Drain vegetables.
2. Return vegetables to skillet. Add honey, cider, garlic and thyme sprigs. Cook, covered, over medium heat, tossing gently, until honey mixture reduces and vegetables are glazed, about 2 to 4 minutes. Season with salt and pepper to taste. Top with chopped thyme and pomegranate arils. Serve and enjoy.

PAIR WITH:
BARREL-AGED CIDER



APPLE, PECAN AND CIDER STUFFING

Prep time: 15 minutes

Cook time: 52 minutes

Ready in: 1 hour 7 minutes

Serves: 4-6

INGREDIENTS:

- 2 tablespoons olive oil, divided
- 3 cloves garlic, minced
- 1 large yellow onion, finely chopped
- 3 medium carrots, peeled and finely chopped
- 3 medium stalks celery, finely chopped
- 2 small golden delicious or Granny Smith apples, seeded and cut into 1/4-inch pieces
- 1/2 cup dry cider or spiced cider
- 2 tablespoons chopped fresh rosemary
- 1 tablespoon chopped fresh sage
- 2 teaspoons chopped fresh thyme
- 1 pound stale vegan bread, such as sourdough, ciabatta or baguette, cut into 1-inch cubes
- 1 1/2 cups low-sodium vegetable broth
- 1 cup dried cranberries
- 1 cup chopped pecans, toasted

PREPARATION:

1. Preheat oven to 350°F and grease a 9x13-inch baking dish with 1 tablespoon olive oil. Heat remaining olive oil in large skillet over medium-high heat. Add garlic and cook until fragrant, about 30 seconds. Stir in onions, carrots, celery and apples and cook for 2 minutes. Stir in cider and cook until cider is evaporated and vegetables are tender, about 4 to 5 minutes. Add rosemary, sage and thyme and cook until fragrant, about 30 seconds.
2. Toss vegetable mixture, bread, broth, cranberries and pecans in large bowl until combined. Transfer to prepared baking dish and bake until light golden-brown and set in the center, about 35 to 45 minutes. Serve and enjoy.

PAIR WITH:

TRADITIONAL PERRY
OR PEAR CIDER



SQUASH, LENTIL AND CIDER POT PIE

Prep time: 15 minutes

Cook time: 56 minutes

Ready in: 1 hour 11 minutes

Serves: 4

INGREDIENTS:

For crust:

- 2 cups all-purpose flour
- 1/4 teaspoon kosher salt
- 1/4 cup plus 3 tablespoons olive oil
- 1/4 cup water, cold

For filling:

- 3 tablespoons olive oil
- 3 cloves garlic, minced
- 2 pounds butternut squash, peeled, seeded and cut into 1/2-inch pieces
- 1 large parsnip, peeled and cut into 1/2-inch pieces
- 1 small yellow onion, roughly chopped
- 2 stalks celery, roughly chopped
- 2 cups stemmed and roughly chopped kale
- 1 tablespoon finely chopped fresh sage
- 3 tablespoons all-purpose flour
- 1 1/4 cup low-sodium vegetable broth
- 1 cup almond milk
- 1 cup cooked lentils
- Kosher salt and freshly ground black pepper, to taste

PREPARATION:

1. For crust: Combine flours and salt in large bowl. Using a fork, mix in oil and water until dough is evenly moistened. Form dough into a 1-inch thick round disc. Cover with plastic wrap and refrigerate for at least 1 hour.
2. Preheat oven to 375°F. Heat oil in large 12-inch oven-proof skillet over medium heat. Add garlic and cook until fragrant, about 30 seconds. Stir in butternut squash, parsnip, onion and celery and cook, stirring frequently until tender, about 10 to 14 minutes. Add kale and sage and cook until wilted, about 2 to 4 minutes. Sprinkle in flour and cook, stirring frequently until vegetables are coated, about 1 minute. Slowly stir in broth and almond milk until combined. Simmer, stirring frequently until sauce thickens, about 2 to 3 minutes. Stir in lentils. Remove from heat.
3. Roll chilled dough between two sheets of parchment paper into a 1/8-inch thick circle.
4. Place dough on top of skillet. Make 3 small slits on top of the crust to create a vent. Bake until crust is golden-brown, about 30 to 35 minutes. Allow to rest for 5 minutes before serving.

PAIR WITH:
FRUITED CIDER



SWEET POTATO AND HONEY-CIDER PIE

Prep time: 20 minutes

Cook time: 1 hour 10 minutes

Ready in: 1 hour 30 minutes
(plus cooling time)

Serves: 8

INGREDIENTS:

For crust:

- 2 cups all-purpose flour
- 1/4 teaspoon baking powder
- 1/4 teaspoon kosher salt
- 1/4 cup plus 3 tablespoons olive oil
- 1/4 cup cold water

For filling:

- 1 1/2 cups fruit cider
- 1 1/2 cups sweet potato puree
- 1/2 cup almond milk
- 1/2 cup coconut cream
- 1/2 cup coconut sugar or raw cane sugar
- 1/4 cup honey
- 1 tablespoon cornstarch
- 3 large eggs, plus 3 egg yolks
- 2 teaspoons ground ginger
- 2 teaspoons ground cinnamon
- 1/8 teaspoon ground nutmeg
- Dairy-free whipped cream, for serving

PREPARATION:

1. For crust: Combine flour, baking powder and salt in large bowl. Using a fork, mix in oil and water until dough is evenly moistened. Press dough into a 9-inch pie dish and crimp edges. Cover with plastic wrap and refrigerate for at least 1 hour.
2. For filling: While dough chills, bring cider to a boil in small saucepan over high heat. Boil, stirring occasionally, until cider reduces to 1/4 cup, about 25 minutes. Allow to cool completely at room temperature.
3. Whisk sweet potato puree, reduced cider, almond milk, coconut cream, sugar, honey, cornstarch, eggs, egg yolks, ginger, cinnamon and nutmeg together until smooth.
4. Pour sweet potato mixture into the prepared pie crust. Bake until crust is golden-brown and filling is set, about 35 to 45 minutes. Cool on a wire rack for at least 1 hour before serving. Slice and serve with whipped cream.

TIP:

Make your own dairy-free whipped cream. Refrigerate 1 (14-ounce) can of coconut cream for at least 1 hour. Scoop out the hardened coconut cream into a large bowl (reserve remaining coconut water for later use). Add 1 tablespoon of honey and whisk until smooth. Serve and enjoy.

PAIR WITH:

SPICED CIDER OR ICE CIDER

SERVING CIDER: A GUIDE TO GLASSWARE

EXCERPTS FROM A CIDER CULTURE ARTICLE BY MEREDITH COLLINS

Just as different kinds of beer, wine and cocktails deserve their own specific vessels, so do ciders!

There are a handful of glasses and cups specially made for cider:



ORIGINAL CIDER TASTING MUG:

One of the most amazing glasses for cider that I've ever encountered isn't a glass at all, it's the Original Cider Tasting Mug by 33 Books. The mug concentrates everything that cider has to offer: aroma, color and body. The wide mouth and tapered neck allow for space to breathe in aromatics. The opaque white walls allow you to see the true color of the cider, and the ceramic exterior helps to keep the cider colder longer.



LIBBEY HARD CIDER GLASS:

This glass was designed to maximize one's ability to enjoy a sparkling cider by preserving the bubbles longer, and still giving all of those luscious aromas a place to congregate. The 16-ounce size is a bit large, based on the ABV of many quality ciders, but it's easy to leave a little room at the top. That's a double win, because it serves the cider at a reasonable volume and gives space, so you can really dig into the bowl for aroma notes.



LUIGI BORMIOLI BIRRATEQUE CIDER GLASS:

Similar to the Libbey glass is the Luigi Bormioli Birrateque Cider Glass, and I find this glass' stylish details especially riveting to both the eye and the palate. This is another oversized glass, but it works beautifully for a hopped, botanical or fruit-blended, lower ABV cider.

Some glasses are lovely for cider even though they weren't designed specifically for the beverage:



FOOTED TULIP GLASS:

There are a lot of footed tulip glasses, and they go by several different names, like a "tulip" or a "Belgian beer glass."



STEMMED WHITE WINE GLASS:

For a heritage or orchard-based cider with a higher alcohol content, I like a large white wine glass with a stem. This sort of glass is beautifully flexible, but I think it is best-suited to a dry still cider.



A UNIVERSAL TASTING GLASS:

Many cider aficionados swear by this type of universal tasting glass. It's designed to show off the qualities of the beverage it contains, whatever those qualities might be. It isn't cider specific, but it's wonderful to show you the aromas, flavors, colors and textures of special beverages.



COUPE:

Coupes are divisive, I know. They don't have a standard size and they don't preserve bubbles for the longest duration. But what they do provide is surface area for a strongly sparkling cider and a gloriously vintage vibe. Don't sip a coupe seriously and slowly, but do bring them out for a party!

One consideration for serving cider is to consider ABV and pour size together. Cider's alcohol content varies tremendously, which means that pour sizes should vary too. A smaller pour of a higher ABV cider might serve best in either a smaller glass or one that leaves generous room in its bowl to sniff and swirl the cider. A lower ABV cider might belong in a larger format glass.

In all of these cases though, the glass serves to frame and highlight the beverage. Choose your glass and consider your cider appreciatively. Look, smell, taste and enjoy it!

HOW TO ORDER CIDER NEAR YOU



The majority of US states allow you to purchase cider online. Here are a few places you can shop for your Thanksgiving table:

SHOPCIDERS.COM

PRESSTHENPRESS.COM

CRAFTSHACK.COM

DRIZLY.COM

Or find your local cideries to support with
CiderGuide.com

