



ONION SOUP

WITH APPLE CIDER

Yields: 6 servings

Ingredients

1.5 kg (3 lb) onions, thinly sliced
2 shallots
60 ml (4 tbsp) olive oil
1 Green Mountain™ hot apple cider mix K-Cup® pod
1 L (4 cups) beef broth
1 L (4 cups) chicken broth
15 ml (1 tbsp) dried thyme
6 slices Parisian bread
750 ml (3 cups) Emmental cheese, grated
Salt and pepper to taste

Directions

- 1** In a saucepan, heat the olive oil over medium heat, add onions and shallots and stir. Cook for approximately 20 minutes or until the onions are caramelized. Lower heat as required.
- 2** Brew 125 ml (4 oz) of Green Mountain™ hot apple cider with your Keurig® brewing system.
- 3** Deglaze onions and shallots with the Green Mountain™ hot apple cider. Make sure you scrape the juices from the saucepan.
- 4** Add broth, thyme, salt and pepper. Reduce heat and let simmer for 30 minutes. Meanwhile, place the slices of bread on a baking sheet and put it in the oven at 200 °C (400 °F) for about 10 minutes.
- 5** Pour the soup into 6 bowls. Add a slice of bread and grated cheese to each; then broil.





CHICKEN

WITH CARAMELIZED APPLES

Ingredients

Salt and pepper
1 whole 2 kg (4.4 lb) chicken, cut into eight pieces (or boneless chicken pieces)
1 dash of olive oil
1 Green Mountain™ hot apple cider mix K-Cup® pod
125 ml (½ cup) chicken broth, hot
60 ml (¼ cup) butter
4 large apples, cored and sliced
1 ml (¼ tsp) cinnamon
250 ml (1 cup) cooking cream (15% or 35%)
Cornstarch as needed



Directions

- 1 Season the chicken pieces with salt and pepper. In a skillet, heat olive oil over medium heat. Turn over regularly the pieces of chicken so it won't stick to the skillet and cook for 10 minutes.
- 2 Brew 250 ml (8 oz) of Green Mountain™ hot apple cider with your Keurig® brewing system.
- 3 Add the Green Mountain™ hot apple cider and the chicken broth to the chicken pieces in the already hot skillet. Cook for 20 minutes over low heat.
- 4 While the chicken is cooking, melt the butter in another skillet over medium heat. Add the cinnamon and the apples. Cook for 15 to 18 minutes, and stir occasionally. Once the apples are caramelized, remove them from the skillet into a bowl and set it aside.
- 5 Extract the cooked pieces of chicken from the skillet, and set it aside in a dish. Keep warm.
- 6 Pour the cream into the skillet and stir with the chicken broth and reduce the heat to low for 2 to 3 minutes until the sauce thickens. Use cornstarch to thicken as needed.
- 7 Add the chicken back into the sauce and simmer for 5 minutes, basting often.
- 8 Place the chicken in a serving dish. Top with the caramelized apples, spoon sauce over the top, and serve.



APPLE CIDER

SPICE BREAD

Ingredients

625 ml (2 ½ cups) all-purpose flour
5 ml (1 tsp) baking soda
1 ml (½ tsp) salt
15 ml (1 tbsp) ground ginger
5 ml (1 tsp) cinnamon
2 ml (½ tsp) cloves
2 ml (½ tsp) nutmeg
2 ml (½ tsp) cardamom
125 ml (½ cup) unsalted butter at room-temperature
250 ml (1 cup) brown sugar
150 ml (⅔ cup) fancy molasses
1 egg
1 Green Mountain™ hot apple cider mix K-Cup® pod
175 ml (¾ cup) buttermilk
Icing sugar to taste



Directions

- 1** Preheat the oven to 180 °C (350 °F). Apply a light coating of cooking spray to a Bundt pan.
- 2** In a medium-sized bowl, add the flour, baking soda, salt, and spices. Mix well with a fork.
- 3** Brew 125 ml (4 oz) of Green Mountain™ hot apple cider with your Keurig® brewing system.
- 4** In a large bowl, mix the butter with the sugar using an electric mixer. Add the molasses, egg, and Green Mountain™ hot apple cider. Mix well. At low speed, mix in the buttermilk and flour in three steps, alternating between the two and finishing with the flour. Mix well. Scrape the sides of the bowl as needed. Pour the mixture in the greased mould and smooth the top.
- 5** Bake in the centre of the oven until a toothpick can be inserted into the loaf and come out clean (30 to 40 minutes). Let it cool in the mould for 10 minutes. Run a knife along the edges to loosen the loaf and turn mould over to drop the loaf onto a cooling rack.
- 6** Sprinkle icing sugar over the fresh, tasty loaf.



HOT APPLE CIDER

WITH DARK RUM

Ingredients

- 30 ml (1 oz) dark rum
- 1 Green Mountain™ hot apple cider mix K-Cup® pod
- 1 cinnamon stick
- Apple slices to decorate

Directions

- 1 Brew 250 ml (8 oz) of Green Mountain™ hot apple cider with your Keurig® brewing system.
- 2 Pour the dark rum in the hot apple cider.
- 3 Place a cinnamon stick and apple slices in the mug to decorate.



BLACK VELVET

Ingredients

- 1 black beer
- 1 Green Mountain™ hot apple cider mix K-Cup® pod

Directions

- 1 Brew 250 ml (8 oz) of Green Mountain™ hot apple cider with your Keurig® brewing system.
- 2 Refrigerate the Green Mountain™ hot apple cider beverage.
- 3 Pour the cooled apple cider in a glass and add the cold beer.