

Making Life Better

Hot Tips For Outdoor Entertaining With Hard Cider

Presented by Angry Orchard

(NAPSA)—Outdoor dining is essential when the weather is warm. One way to elevate your backyard barbecue is to serve crisp and refreshing hard cider. Hard cider's natural, apple-forward taste complements a variety of cuisines. It can calm the heat of spicy dishes and bring out the rich flavor of savory, barbecued meat, salty seafood and sharp cheeses.

Two popular varieties from Angry Orchard, the No. 1-selling hard cider in the country, are Angry Orchard Crisp Apple and new Angry Orchard Rosé. Crisp Apple is bright and fruit forward, like biting into a fresh apple. Made with two apples in every bottle, Crisp Apple is available in six-packs as well as 12-oz. and 16-oz. cans. Another cider perfect for alfresco dining is Angry Orchard Rosé. Available in six-packs, Rosé is crafted with a delicious blend of apples, including rare red-flesh apples from France, that delivers the crisp and refreshing qualities of cider with a rosy hue and floral aroma.



Enhance any outdoor drinking and grilling celebration by pairing Angry Orchard hard cider with delicious food and enjoying the natural flavors outside with friends.

Enjoy these styles from the bottle or incorporated into delicious dishes, such as Cider-Braised Clams. This recipe pairs naturally with cider and a variety of bites, making it the ideal meal for summer entertaining.

Cider-Braised Clams *Serves 2 as an appetizer*

- 1 bottle Angry Orchard Crisp Apple
- 1 cup kosher salt
- 2 littleneck clams

- 1 green delicious apple, peeled and diced
- 1 Tablespoon fresh thyme
- ¼ cup crème fraîche
- Pepper, to taste
- 4 thick slices ciabatta
- 2 Tablespoons olive oil

Dissolve salt in 1 gallon cold water. Soak clams in salted water for 30 minutes. Lift out of water and set aside. Preheat grill to medium. Create a double-layer packet with aluminum foil. Place clams in packet and pour cider over. Close packet tightly and place on grill for 10–15 minutes or until clams open. Remove clams from packet, place them in a bowl, and pour liquid into small saucepan. In saucepan on the grill, whisk crème fraîche into broth and season to taste with pepper. Keep warm. Brush bread with olive oil and grill until charred on both sides. Pour broth over clams and toss gently with apple and thyme leaves. Serve with grilled bread; enjoy.

Enjoy the dish and elevate your celebration with this refreshing hard cider cocktail:



Orchard Rosé Sangria

- 2 bottles Angry Orchard Rosé
- 3 oz. gin
- 3 oz. lemon juice
- 3 oz. simple syrup (1 part sugar to 1 part water)
- 9 oz. basil watermelon juice (add about 2 cups diced watermelon and 5 to 6 basil leaves to a blender and blend until liquefied)

Build in a wineglass with ice and top with cider. Garnish with an orange twist.

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