Pasteurizing Cider

If you are unsure as to the source of your apples, it is highly recommended to pasteurize the cider, to kill all the bacteria.

Heat cider to at least 160° F (or as high as 185° F), measured with a cooking or milk thermometer. Don't allow it to boil, for the best flavor. Skim off any foam and pour into clean, sanitized and heated glass jars. Refrigerate immediately.

See Food Safety & Pasteurization for more: essentialstuff.org/index.php/2009/08/22/Cat/food-safety-pasteurization/

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