

Festive Ideas For Your Fall Celebrations

(NAPSA)—Cooler weather and autumn flavors, such as crisp hard cider, go hand in hand. The fall brings several reasons for celebrations; here are a few ideas to bring out the warmth of the season:

1. Embrace chill moments. When gathering your friends around a fire pit or sitting alfresco on a cool night, be sure to take out a few blankets for guests to wrap themselves in.

2. Warm them up from the inside out. As for the food, you can have a barbecue, or serve family style from hot pots full of chili or stew. Try dishes that are seasonal or showcase seasonal ingredients, such as an Apple-Stuffed Pork Loin Roast using Angry Orchard hard cider (see recipe below). And don't forget dessert! With hot apple pie, cider doughnuts and pumpkin treats, you can't go wrong.

3. Incorporate seasonal decor. Autumn is filled with bountiful harvests. From pumpkins and gourds, apples to squash, flowers aren't the only items to spruce up your gatherings. Also, try using them together! Using a large pumpkin as a vase for a beautiful flower arrangement is a sure way to impress your guests.

4. Drink to the season. Take to the season with an iconic autumn sip: hard apple cider. Crisp and refreshing, terrific on its own or in a cocktail, Angry Orchard hard cider offers a cider style for everyone!

Angry Orchard's flagship style, Crisp Apple, delivers a bright, crisp apple flavor, and adds the perfect balance of sweetness and bright acidity—a true fall classic. Also available: Angry Orchard's newest style, Rosé Cider. Made with rare, red-flesh apples from France, each apple adds an irresistibly rosy hue and apple-forward taste with a refreshingly dry finish. Who said rosé was only for the summer months? Both styles are available in 12-oz. bottles and cans.

Enjoy Crisp Apple on its own or baked into a delicious recipe, such as an Apple-Stuffed Pork Loin Roast:

Apple-Stuffed Pork Loin Roast

- 2 pounds pork loin
- 2 Tbsp. butter, unsalted
- 2 white onions, chopped
- 2 red, firm apples, chopped
- 6 leaves sage, chopped



With the Spiced Orchard, you can enjoy the delicious flavors of fall in a thirst-quenching cocktail.

- 1 cup Angry Orchard Crisp Apple
- 2 Tbsp. Dijon mustard
- ¼ cup olive oil
- Kosher salt, as needed
- Black pepper, as needed

Preheat oven to 325°. Lay pork loin on a cutting board and, using a sharp knife, make small cuts, lengthwise, and butterfly; you want to end up with a rectangle of pork approximately 1" thick. Season both sides with salt and pepper and set aside. In a sauté pan over medium heat, melt butter. Add onions, apples and sage, and cook for 3 minutes until just softened; season with salt and pepper. Spread apple/onion mix evenly across pork and gently roll back into a cylinder, tying with kitchen string as needed; place in baking pan. In a small bowl, whisk together cider, mustard and oil until combined; smear all over exterior of pork loin. Place in oven and cook until center reads at 145° with a thermometer; remove and let stand for 10 minutes before carving.

Complement these fall flavors with a refreshing hard cider cocktail:

Spiced Orchard

- 4 oz. Angry Orchard Crisp Apple
- 1 oz. Aged Rum
- 0.5 oz. Monin Pumpkin Spice Syrup
- 0.5 oz. Lemon Juice
- 1 dash Angostura Bitters

Method: Heat all ingredients on the stove until warm. Pour into a toddy glass and garnish with a cinnamon stick and grated nutmeg.

Learn More

For further facts, tips and recipes, go to www.angryorchard.com.