

HARD CIDERS

Our food editors tasted the full crop of American craft ciders. These bright, complex brews are their favorites.



1. Serve West County Cider's lightly caramelly **Redfield** after dinner with a hunk of blue cheese. \$14, westcountycider.com.
 2. Exploding with exotic, bright lycheelike flavor, Teton Cider Works' **Yakima Valley Dry Hopped Cider** is delicious on its own or as part of a mixed cocktail. \$7.50, tetonciderworks.com.
 3. Savory **Belle de Boskoop**, by West County, features notes of citrus and spice. \$14, westcountycider.com.
 4. Easy-to-sip **Northern Spy**, by Eve's Cider, reminds us of apple pie. \$15, evescider.com.
 5. **Smackintosh**, by Tandem Ciders, is refreshing and lip-smackingly tart. \$13, tandemciders.com.

6. Made with pippin apples, Foggy Ridge Cider's **Handmade** is the most Champagne-like of the ciders we've tasted. \$10, foggyridgecider.com.

7. Slyboro Cider House's **Hidden Star** is crisp, aromatic, and smooth. \$12, slyboro.com.

8. Bellweather Hat Cider's **Black Mag** gets its deep berry flavor and color from black currants. \$11, cider.com.

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↑ Featured in the November 2012 Martha Stewart Living

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