Cranberry Wassail

Savannah · 28/09/2024



Prep Time

30 mins

Dificult

Medium

Servings

12

Description

This is a traditional spiced holiday drink with an added twist Enjoy this wonderful wassail for a cold winter day or to serve at Christmas parties

Ingredients

— - ½ gallon apple cider - ½ gallon cranberry juice - 1 cup lemon juice - 1 ¼ cups pineapple juice - 1 large orange

— thinly sliced - 24 whole cloves - ¼ cup clover honey - ½ cup white sugar - 4 cinnamon sticks - 1 teaspoon ground nutmeg - 1 teaspoon ground allspice - ½ teaspoon ground ginger - 12 fresh mint leaves - 12 orange slices for garnish

Instructions

1. In a large saucepan or pot
2. combine cider
3. cranberry juice
4. lemon juice
5. pineapple juice
6. orange slices
7. cloves
8. honey
9. sugar
10. and cinnamon sticks. Bring to a boil. Reduce the heat to a simmer; add nutmeg
11. ginger
12. and allspice. Simmer for 10 to 15 minutes
13. stirring occasionally. Serve warm and garnish each cup with mint and an orange slice. Cook's Note For a bolder taste
14. refrigerate the wassail for a couple of days and reheat on the stove.