



Christmas Wassail

- 1 gal. apple cider.
- 1 qt. orange juice (pure) or,
- 1 6-oz orange juice concentrate (as substitute).
- 1 c. lemon juice.
- 1 qt. pineapple juice.
- 25-30 whole cloves.
- 6-10 sticks cinnamon.
- 1 c. sugar.
- 1 2 Gallon pot for simmering.

Mix all ingredients and simmer (very low heat) for 1 to 2 hours.

Serve warm/hot. Yield: 1 1/2 gallons. (strain with large strainer).

Leftover wassail may be stored in refrigerator and warmed in microwave for later use. *Note:* The Cloves and Cinnamon sticks will continue to add flavor to your wassail, you may want to remove them right after simmering is complete.

Merry Christmas