Wassail Recipe (Hot Mulled Beverage) - Susan Shockey

Make in a 5-quart crock pot

- 6 cups cranberry juice
- 6 cups apple juice
- 1 medium orange studded with cloves (estimated number of cloves ¼ cup)
- 4 cinnamon sticks
- 1 tablespoon whole allspice

Instructions

1. Pour the cranberry juice and apple juice into a crock pot or large pot, temperature medium-high heat.
2. Add the orange studded with cloves, along with all the whole spices – cinnamon sticks and allspice.
3. Once it reaches a boil, reduce the heat to low/warm and let the wassail simmer for at least 30 minutes, or up to 2 hours for more intense flavor.
4. Store leftover wassail in an airtight container in the refrigerator for up to 3 days and reheat gently on the stove when ready to enjoy again.
