

# Wassail Punch

## Instructions

In a large pot (at least 6 quarts or larger) whisk together apple cider, pineapple juice, orange juice and honey. Add cinnamon sticks and cloves.

Bring to a boil over medium-high heat then reduce heat to low, cover and let simmer 30 minutes.

Strain and serve warm. Garnish if desired (see notes).



## Recipe Notes

For best results use real apple cider (the kind generally found in the produce section in the fall). For best flavor use “not from concentrate” pineapple juice and orange juice.

If you don’t want to strain later on put cinnamon and cloves in cheesecloth and tie, then remove at the end and serve. You can make it in the slow cooker too! Cook, covered, on low heat 3 hours.

Garnish with fresh apples slices, mandarin oranges slices, cinnamon sticks or fresh cranberries if desired.

Recipe source: adapted slightly from Allrecipes.

*Thank you, Miriah  
For this refreshing seasonal crowd pleaser!*