

Spiced Cider Wassail

INGREDIENTS

- 1 gallon apple cider
- 1 tsp ground cloves
- 1 tsp ground allspice
- 1 tsp ground nutmeg
- 1 tsp ground cinnamon
- 1 6-oz can of frozen lemonade, thawed
- 1 6-oz can frozen orange juice, thawed
- 1/2 cup firmly packed brown sugar

Combine 2 cups apple cider and spices in a large pan. Bring to a boil. Reduce heat and simmer 10 minutes. Add remaining cider and other ingredients. Heat until very hot. Do not boil. Makes 4 1/2 qts Note: this can also be made in a crockpot for parties. Double, triple, or quadruple the recipe; heat all ingredients on high until hot (do not boil), then turn down to med. or low if necessary. Put ladle in crockpot and let people serve themselves.

