

Wassail

November 23rd, 2017

This recipe serves: 12

Prep Time: 00:45

Cook Time: 00:30

Wassail is a festive holiday fruity drink that is typically consumed warm. This drink has the added benefit of making the whole house smell like Christmas exploded in your kitchen. This Wassail can simmer all day long. Just spoon the servings directly into mugs, while the pot continues to simmer. Note that this recipe can be easily scaled if you don't want to make such a large batch.

Ingredients:

1.5 Gallon (128 ounces) Apple Cider (not spiced) or Apple Juice
1 Can (12 ounces) Frozen Orange Juice Concentrate
1 large Can (46 ounces) Pineapple Juice
12 large (~6 ounces) Cinnamon Sticks
39 whole Cloves

Garnish (optional):

2 Sliced apples, core removed (I use Granny Smith or something firm and tart)
2 Sliced Navel Oranges, seeds removed

Directions:

Place the Cinnamon Sticks together in a bundle and tie together with a 12 inch length of kitchen twine.
Wrap the Whole Cloves in a small square of cheese cloth and tie closed into an herb sachet.
Add the Cinnamon Stick bundle and the Whole Cloves sachet into a large stock pot.

Assemble all the remaining ingredients and add to the stock pot.
Bring to a slow boil.

Move the stock pot to the back of the stove and simmer.
Continue to simmer the Wassail mixture for several hours, taking out servings as desired.

Note that when the Wassail becomes flavored strongly enough with the Cinnamon and Whole Cloves (sometime around 6 or 8 hours) you can remove the Cinnamon Bundle and Whole Cloves Sachet and discard.

Refrigerate leftovers, up to 3 weeks.