



Recipe: **Acuña Christmas Wassail**

From the kitchen of: Laura Acuña

{Always served in our home on Christmas Eve}

Bring to a boil in a large pot:

½ gallon good apple cider

½ gallon cranberry juice

2 cups pineapple juice

4 TBSP whole allspice

2 TBSP whole cloves

5-6 cinnamon sticks

¼-½ cup brown sugar to taste

Float on top: orange slices

Simmer on stove 45-60 minutes until well blended and spices have infused the liquid.

* You may float the loose spices in the wassail (you will have to strain them out so they do not end up in someone's cup!) or tie them up in cheese cloth or use a metal tea ball.

** In lieu of spices and brown sugar, I often use a ½ carton Aspen Mulling Spices, "Original Mulling Spice Blend." (This is a powdered mix with sugar included.) I order a few cartons each Fall at: www.aspenspices.com

