

## BEDFORD LIBRARY WASSAIL RECIPE

4 Gallons apple cider

4 Gallons cranberry juice

6 Cups granulated sugar

3 Tablespoons aromatic bitters

16 Cinnamon sticks

3 Tablespoons whole allspice

4 Small oranges studded with whole cloves (make slits in the oranges with a knife point)

1 Pint rum

1. Put all ingredients in a large pot (or divide between two pots)
2. Cover and bring to a boil. Turn heat to low for 4-8 hours.
3. Strain through cheese cloth.
4. Return to gallon containers. Keep cool for 2 days. (I put it outside)
5. Warm and serve with fresh orange slices

Serve in a large punch bowl.