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.