



## Wassail

**Prep: 10 minutes**

**Cook: 40 minutes • Serves: 11**

- 6 whole cloves
- 3 cinnamon sticks
- 3 cups apple cider
- 3 cups orange juice
- 1 cup sugar
- 1 tablespoon orange zest
- ½ teaspoon ground ginger
- ½ teaspoon ground nutmeg
- 6 cups dry red wine
- Orange slices for garnish

**1.** In large stockpot, combine cloves, cinnamon sticks, cider, juice, sugar, orange zest, ginger and nutmeg; heat to boiling over high heat, stirring occasionally. Reduce heat to medium-low; simmer 30 minutes, stirring occasionally.

**2.** Strain mixture through fine-mesh strainer into separate large stockpot; stir in wine. Serve warm with orange slices for garnish.

*Approximate nutritional values per serving (1 cup):  
248 Calories, 1g Fat (0g Saturated), 0mg Cholesterol,  
95mg Sodium, 41g Carbohydrates, 3g Fiber, 1g Protein*