



SPIKED WASSAIL

INGREDIENTS

2 quarts cranberry grape juice
2 1/2 cups apple juice
1 1/4 cups orange juice
1/4 cup brown sugar optional
3 3-inch cinnamon sticks

4-5 star anise
1/2 tsp ground cloves
1 tsp ground allspice
1 3/4 cups bourbon or
dark rum

INSTRUCTIONS

Optional garnish: cranberries, whole cloves or star anise, orange or apple slices. Add all the ingredients (except the garnish) in a slow cooker & heat at high for 1 hour. Turn the heat to low & add the alcohol. Let it go for another 4-8 hours until ready to serve. Strain out the spices.

 **Counterpart**
DREW LINN
CSO & PARTNER

