

Wassail

Ingredients

- 1 Ginger (2 inch, peeled sliced)
- 12 Cloves
- 6 Allspice
- 8 c Apple Cider
- 2 c Orange Juice
- 1/3 c Honey
- 1 Orange (cut into 1/4-inch rounds)
- 1 Apple (cut crosswise into 1/4-inch rounds)
- 1 Lemon (cut into 1/4-inch rounds)
- 4 Cinnamon Sticks

Instructions

1. Place the ginger, cloves, and allspice in the bottom of a slow cooker. Add the remaining ingredients, and stir to combine.
2. Cover and heat on the LOW setting until simmering and the flavors meld, about 3 hours. Keep on the warm setting for up to 3 hours.