

Wassail

1 whole stick of cinnamon

1 whole nutmeg

1 whole vanilla bean

½ cup organic orange peel –
chopped

1/8 cup whole cloves

1 gallon apple juice

Pour 2 cups apple juice into a large saucepan. Add the wassail spice mixture and simmer for ½ hour. **DO NOT BOIL.** Add remaining apple juice. Let simmer for 30-60 minutes. The longer the simmer/steeping, the stronger the wassail. Decorate with organic orange slices and whole cloves if desired. (Note: You may want to place the chopped orange peel and cloves in a muslin culinary bag or some cheesecloth so as not to have to scoop them out before serving.)

Recipe by Ibsen Nordrum – Fawn Christopher's Father

