



BILLINGS

FARM & MUSEUM

Wassail Punch

Ingredients:

2 quarts Apple Cider
2 c. Orange Juice
1 $\frac{3}{4}$ c. Pineapple juice
 $\frac{1}{2}$ c. Granulated Sugar
 $\frac{1}{2}$ c. Lemon Juice
12 Whole Cloves
4 Cinnamon Sticks
 $\frac{1}{4}$ tsp Whole Peppercorns
 $\frac{1}{4}$ tsp Ground Nutmeg
1-inch Peeled Ginger

Instructions:

1. Combine all ingredients in a large heavy-bottomed stock pot.
2. Simmer over a low flame for 45 minutes stirring occasionally till the spices become aromatic and meld with the punch.
3. Serve warm.
4. For a “adult” version, pour $\frac{1}{2}$ oz. of favorite spirit into warm punch and enjoy!

