

Wassail

Servings:8

Cook Time:1 hour

Prep Time:15 min.

Difficulty:Easy

Ingredients:

- 1 quart cranberry juice
- ½ quart apple juice
- ½ quart orange juice
- 2 drops Cinnamon Bark oil
- 2 drops Lemon oil
- 2 drops Wild Orange oil
- 1 drop Clove oil
- 2 teaspoons ground nutmeg
- 1 orange, thinly sliced
- 1 lemon, thinly sliced
- ½ cup honey, plus more to taste
- 8 cinnamon sticks, for garnish
- 1 cup fresh cranberries, for garnish



Instructions:

1. Combine all ingredients (minus the cinnamon sticks and fresh cranberries) in a stockpot over medium high heat.
2. Bring to a gentle simmer. Allow to simmer for at least an hour, letting flavors mingle.
3. Taste and add more essential oils and honey if desired.
4. Serve hot. Store refrigerated for up to 5 days

Tips:

Clove oil can be reduced to 1 toothpick for a halved recipe, with more added to taste.