

Recipe: _____

From: _____

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Hot Spiced Cranapple Punch

Makes 16 servings (6 ounce each)

4 sticks cinnamon

2 tablespoons whole allspice

1½ to 2 tablespoons whole cloves

2 bottles cranapple juice
(48 oz. each)

8-inch square double-thickness
cheesecloth and piece of string

- Place cinnamon sticks in a folded kitchen towel, and coarsely crush with a rolling pin or mallet.
- Cut an 8-inch square of double-thickness cheesecloth. Place crushed cinnamon sticks, allspice, and cloves in center of square. Bring corners together and tie securely with string to make a loose bag. Store tightly covered until needed.
- 30 to 40 minutes before serving, pour juice into a large saucepan.
- Add spice bag. Bring to a boil over high heat; reduce heat to low, cover, and simmer for 20 minutes. Remove spice bag and discard.
- Serve hot in mugs or from a slow cooker.