

## Kentucky Wassail

Here is the recipe for a modest quantity of Kentucky wassail.  
At the Winter Solabration, we generally make two batches, one

"Kentucky Wassail, for the Young and the Frail" (non-alcoholic)  
"Wassail so Urban, with a Touch of Bourbon"

1 quart of apple cider or juice  
3-4 cinnamon sticks  
2 tablespoons of whole cloves  
Optional - 4-5 whole allspice seeds  
3 orange slices  
2 lemon slices

Bring to a medium boil in a covered pot and keep boiling for approximately 45 minutes. You want the citrus to begin to break down and the spices to really get into the juice.

Best to strain this through a colander or sieve then put back in the pot to keep warm. You can skip the filtering for a "whole grain" wassail.

Drink as is, or add bourbon to your taste and tolerance.