TWELFTH NIGHT · JANUARY 5

Alcohol-free wassail for Twelfth Night

Prep 10 min **Cook** 30 min **Total** 40 min **Makes** About 10 cups, 12 small mugs **Level** Easy

ADULT SUPERVISION REQUIRED

Cooking is for children and grown-ups together. An adult should supervise at all times and handle the oven, stovetop, knives, and anything hot. Hot cider can scald. A grown-up does the stovetop work and the ladling, and mugs cool before children drink. Whole cloves and allspice berries are hard, so pull the cloves out of any orange slice before it goes in a child's mug. Never give honey to babies under 12 months old.

ALLERGY INFORMATION

Made without the major food allergens. Check the cider and juice labels. Never give honey to babies under 12 months old. Always read ingredient labels, since brands vary, and ask about food allergies before you cook or share.

INGREDIENTS

- 8 cups (2 liters) sweet apple cider or cloudy apple juice (not hard cider)
- 2 cups (480 ml) orange juice
- 3 cinnamon sticks
- 12 whole cloves
- 8 whole allspice berries (or ¼ tsp ground allspice)
- 1 orange, sliced into rounds
- 2 to 3 tbsp brown sugar or honey, optional

METHOD

1. Pour the cider and orange juice into a large pot.
2. Press the cloves into the orange slices. Put the allspice berries in a tea infuser or tie them in a square of cheesecloth. Add the orange slices, allspice, and cinnamon sticks to the pot.
3. Heat over medium heat until steaming, then turn the heat to low, cover, and simmer gently for 20 to 30 minutes. Do not let it boil hard.
4. Taste, and stir in brown sugar or honey if you want it sweeter.
5. Lift out the allspice and cinnamon sticks, keeping the orange slices for the mugs. Ladle into mugs, let it cool until just warm for children, and raise your cups: "Wassail!"

LITTLE HELPERS CAN (WITH A GROWN-UP)

- Press the cloves into the orange slices
- Drop the cinnamon sticks into the pot
- Set out the mugs and lead the toast: "Wassail!"
- Hold the chalk while a grown-up writes the door blessing

GOOD TO KNOW

- For a party, make wassail in a slow cooker: cook on low for 2 to 3 hours, then keep it on the warm setting so a grown-up can ladle it all evening.
- In Britain and Ireland, "cider" usually means an alcoholic drink, so buy cloudy apple juice instead. Leftover wassail keeps in the fridge for 4 days.

A BLESSING BEFORE WE EAT

Bless us, O Lord, and these thy gifts, which we are about to receive from thy bounty, through Christ our Lord. Amen. Christ, bless this house and all who come in, and keep us well in body and soul in the year ahead.