

Wassail

<http://userealbutter.com/2008/10/03/wassail-spiced-wine-recipe/>

The Williamsburg Cookbook

1 cup sugar
4 cinnamon sticks
3 lemon slices
2 cups pineapple juice
2 cups orange juice
6 cups dry red wine
1/2 cup lemon juice
1 cup dry sherry
2 lemons, sliced

Boil the sugar, cinnamon sticks, and 3 lemon slices in 1/2 cup of water for 5 minutes and strain. Discard the cinnamon sticks and lemon slices. Heat, but do not boil the remaining ingredients. Combine with the syrup, garnish with the lemon slices, and serve hot.