

# WARM WEATHER WASSAIL

Wassail is traditionally a warm spiced beverage that was served at parties or cold winter nights. We are putting our own twist to it and making it a fun fruity beverage that can cool you down at a colonial dance or a summer day.

**Prep Time:** 30 mins **Cook Time:** 12-15mins **Cool Time:** 10mins **Total Time:** 50min-1hr

## Ingredients

- 2 Cups of cranberry juice
- 6 cups of water
- 1 cup of honey
- 6 raspberry tea bags or of a fruit tea of your choosing.
- 2 lemons cut in circles
- 2 oranges cut in circles

## **OPTIONAL ADD INS & NOTES**

- crushed raspberries
- You can use sweetened cranberry or half sweetened. Or you can try another type of juice of your choice

## Instructions

- 1.** Boil a six cups of water in a large pot.
- 2.** Once boiling add six tea bags of your choice and take it off the heat. Let it steep for 6-8 minutes. *Or the time recommended on the tea box.*
- 3.** Once the tea is brewed throw out the tea bags. Pour the tea into a pitcher and begin to cool it.
- 4.** Add 1 cup of honey and 2 cups of cranberry juice into the tea and stir until it is dissolved.
- 5.** Place the beverage in the fridge to continue to cool.
- 6.** While the beverage is cooling begin to slice your oranges and lemons into circles.
- 7.** Serve immediately with ice or wait until it is fully chilled.



Paired with Kids on the Square - Episode "Dear Friend"

