

HOT CIDER RUM PUNCH

- 2 cups light rum
- 4 cups apple cider
- 1¼ cups cranberry juice
- 1¼ cups orange juice
- 2 cinnamon sticks
- 6 whole cloves
- 1 orange studded with cloves for optional garnish

Place the rum, cider, cranberry and orange juices, cinnamon and cloves in a large saucepan over medium heat. Stir to combine, then lower heat and bring to a simmer. Simmer gently for 5 minutes. Remove from heat. Serve hot or warm, keeping in a slow cooker to

keep hot if necessary. Can be made in advance and refrigerated, then rewarmed before serving. Makes about 8 servings.

Note: For a non-alcoholic version substitute an additional cup each of cranberry and orange juice for the rum. For a cold version, chill and mix with 1 quart of ginger ale:

HOT
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PUNCH