MULLED CRANBERRY CIDER
Serves 12

9 1/2 cups cranberry juice or cranberry juice blend
1 cup orange juice
6 cinnamon sticks
8 star anise
6 whole allspice berries
3 oz fresh ginger peeled and thinly sliced
2-4 tablespoons sugar—to taste
375 ml port (1/2 bottle) -optional

1. In large saucepan, combine all ingredients except port. Bring mixture to a simmer over medium heat. Remove from heat

2. Cover and let steep 4-8 hours. The spices get stronger over time. You will need to start tasting after four hours so that the punch suits your taste. When it does, Pour punch through a large strainer and discard the spices.

3. Just before serving, add port to mixture in saucepan and bring to a simmer; do not boil. Mixture may be kept warm on heat.

4. Strain and pour into serving bowl or individual glasses.

NOTE: Here are the ingredients to serve 36.

3 1/2 64 oz bottles of cranberry juice or cranberry juice blend
3 cups orange juice
18 cinnamon sticks
16 star anise
14 whole allspice berries
7 oz peeled and thinly slice ginger
8 tablespoons sugar
11/2 bottles port (optional)