

Celebration Wassail

5 Oranges – While Cloves
5 Cups Pineapple Juice
3 Quarts Apple Cider
2 Sticks Cinnamon
½ Cup Honey
½ Teaspoon Nutmeg
1/3 Cup Lemon Juice
2 Teaspoons Lemon Rind
2 Cups Rum

Assemble all ingredients and utensils. Stud 5 oranges with whole cloves, about ½ inch part. Place it in baking pan with 2 cups of water. Bake in a 350-degree oven for 20 minutes. Meanwhile, heat cider and cinnamon sticks and honey in a large pot. Bring to boil over medium heat; simmer covered for 5 minutes. Add remaining ingredients. Pour over spiced oranges that have been transferred from oven to punch bowl. Yield: about 40, 4-ounce cups.