



Wassail

Ohio History Connection Recipe - Served at "Dickens of a Christmas"

- 1 Gallon Apple Cider
- 6 Cinnamon Sticks
- 1 Tablespoon Whole Cloves
- 1 Tablespoon Allspice
- 2 Tablespoons Fresh Lemon Peel

Pour the cider into a large cooking pot. Add cinnamon sticks, cloves, allspice, and lemon peel; then stir well. Simmer over low heat for one hour. Pour mulled cider through a fine strainer. Serve warm in large mugs

Recipe by: Ohio History Connection; "Dickens of a Christmas" Dinner and Event
"They sat down by the huge fire of blazing logs to a mighty bowl of wassail, in which the hot apples were hissing and bubbling. "This" said Mr. Pickwick..." this is indeed comfort" from Christmas at Dingley Deli" by Charles Dickens."

About the Recipe: A Christmas Wassail punch or mulled cider remains a favorite holiday beverage. It was traditionally served from Christmas Eve through Twelfth Night. The apple cider is seeped with sweet spices like cinnamon, all spice, cloves, and zesty lemon fresh lemon peels.