

# WASSAIL

---

## **Ingredients:**

1 gallon (16 cups) apple cider or red wine  
2 oranges, sliced into rounds  
1 apple, sliced into rounds (optional for garnish)  
3-4 cinnamon sticks  
1 tsp whole cloves  
5 star of anise pods  
1 cup orange juice  
1-inch piece fresh ginger, peeled and sliced  
1/4 cup honey or brown sugar (optional, to taste)  
1/2 tsp vanilla extract (optional, for depth)

---

## **Directions:**

- Combine Ingredients
- In a large pot or slow cooker, pour in the apple cider. Add the orange slices, apple slices, cinnamon sticks, cloves, star of anise, orange juice, nutmeg, and ginger (if using).
- Simmer Gently
- Heat the cider over low-medium heat until it begins to steam. Do not let it boil. Reduce the heat to low and let it simmer for 30-45 minutes, allowing the spices to infuse the cider.
- Sweeten to Taste
- Taste the wassail and adjust the sweetness with honey or brown sugar if desired. Stir in vanilla extract for added flavor.
- Serve Warm
- Strain the cider to remove spices and fruit slices before serving (optional). Ladle the wassail into mugs and garnish with a slice of orange or apple, if desired.
- Keep It Warm
- If serving over an extended period, keep the wassail warm in a slow cooker set to low or on the stove over very low heat.
- Tips
- Make It Ahead: Prepare the wassail in advance, let it cool, and reheat when ready to serve. The flavors deepen with time!
- For an Adult Twist: Add a splash of spiced rum, bourbon, or apple brandy to individual mugs for a boozy treat.
- Garnish Ideas: Top with a cinnamon stick or a star anise for an extra festive touch.

# CHAMPURRADO

---

## **Ingredients:**

1 gallon (16 cups) water  
2 quarts (8 cups) milk  
1 1/2 cups masa harina (corn flour)  
10 oz Mexican chocolate (such as Abuelita), chopped  
1 cup piloncillo (or dark brown sugar, adjust to taste)  
2 tsp ground cinnamon  
1/8 tsp cayenne pepper (adjust to taste)  
1 tbsp vanilla extract  
Pinch of salt

---

## **Directions:**

### 1. Combine Ingredients in the Crock Pot

Add the water, milk, masa harina, chopped chocolate, piloncillo, ground cinnamon, cayenne pepper, vanilla extract, and a pinch of salt directly into your crock pot.

### 2. Mix and Blend

Using an immersion blender, blend the mixture until the masa harina is fully incorporated and the ingredients are combined. This step ensures a smooth texture without lumps.

### 3. Cook on Low

Cover and cook on the low setting for 2-3 hours, stirring occasionally to prevent sticking. The masa harina will naturally thicken the champurrado as it cooks, and the flavors will meld beautifully.

### 4. Blend Again (Optional)

If you notice any lumps or want an extra smooth consistency, give the champurrado another quick blend with the immersion blender before serving.

### 5. Serve Warm

Ladle the champurrado into mugs and serve it warm. Garnish with a cinnamon stick or a sprinkle of ground cinnamon for a festive touch.

### Pro Tips

- **Adjust the Heat:** Start with a small pinch of cayenne and adjust to taste. You want just a hint of heat that complements the chocolate and cinnamon.
- **Keep It Warm:** After cooking, switch the crock pot to the "keep warm" setting to serve throughout your gathering.