

# TOM'S WASSAIL BOWL RECIPE

- 2 cups mulled cider
- 2 cups medium dry sherry (or another fortified wine like madiera, marsala, or tawny port)
- 2 cups hard apple cider (ideally a drier style or sour/gose style beer)
- 1 cup Calvados or cognac
- 2 oz cinnamon syrup or simple syrup - or to taste

## For the mulled cider

- fresh apple cider (about 3 cups)
- 6 cinnamon sticks
- ½ teaspoon cloves
- ½ teaspoon whole allspice
- ½ teaspoon cardamom pods
- 1 whole nutmeg

1. Make mulled cider. Combine apple cider and spices in a large pot. The spices can be bundled in a cheesecloth bag for easy removal later.
2. Bring to a boil then lower to a simmer and cover for 25-30 minutes. You want to end up with about 2 cups.
3. Remove the spices or cheesecloth bundle and stir in the sherry/wine, cider/beer, and Calvados.
4. Cover and heat gently until. Do not boil or you'll cook off the alcohol.
5. Ladle into punch cups, grate some fresh nutmeg on top and let the wassailing begin.

