



Wassail Punch

Ingredients

- 3 apples, peeled and cored
- 1/4 cup light brown sugar
- 1/4 cup [Fustini's 18 Year Balsamic Vinegar](#)
- 2 quarts apple cider
- 2 cups orange juice
- 3 tablespoons [Fustini's Red Apple Balsamic Vinegar](#)
- 3 tablespoons [Fustini's Ginger and Honey Balsamic Vinegar](#)
- 6 whole cloves
- 2 whole cinnamon sticks
- pinch of nutmeg

Sharon's Hint

To make this alcoholic, substitute hard cider for the apple cider, or add ale, sherry and/or Madeira wine.

Directions

Step 1.

Preheat oven to 350 degrees. Place apples in a baking dish. Combine brown sugar and Fustini's 18 Year balsamic in small bowls and spread over the top and inside of the cored apples. Place pan into hot oven and bake, uncovered until apples are soft - 8 to 10 minutes.

Place cider, orange juice Fustini's Red Apple and Ginger and Honey Balsamic Vinegars, cloves, cinnamon sticks and nutmeg into a large stockpot or crockpot and bring to a simmer over low heat. Simmer for 20 minutes. Add the softened apples and all the accumulated brown sugar and stir through.

Serve in mugs with a slice of orange or fresh cranberries as garnish.