
Wassail (przepis w j.angielskim)

Dodano: 2000-01-01 00:00:00

Język: English/Angielski

Odwiedzono: 1844 razy.

1 gallon Apple Cider

2 Oranges

2 Lemons

1 Lime (Optional)

1 tablespoon Cloves

1 tablespoon Allspice

2 Cinnamon Sticks

1 Qt. Water

1 cup Sugar

Heat the water to boiling. Cut the lemons and oranges (and lime if using) in half and squeeze the juice into a separate bowl to save, throw the skins and pulp into the boiling water. Add spices and simmer for one hour. Remove the cinnamon sticks and a few cloves and allspice and save to one side. Using a slotted spoon or strainer remove the citrus peels and pulp and the remaining spices. Return the cinnamon sticks and saved spices to the water. Add the apple juice or cider and return to heat. When boiling remove from heat and add the citrus juice and sugar. Simmer very lightly for another 10 minutes and serve.

From: Robert Wierzbicki <delta@ikp.ikp.pl>