

TOM'S WASSAIL BOWL RECIPE

- 2 bottles Rainwater Madeira or Medium dry sherry
 - 2 cups calvados
 - 2 - 12 oz bottles Amber ale
 - 3/4 cup brown sugar - or to taste
 - 6-7 cinnamon sticks
 - 5-6 slices of ginger about the size of a quarter
 - 1/2 teaspoon cloves
 - 1/2 teaspoon whole allspice
 - baked apple slices for garnish - optional
1. Combine the Madeira, sugar and spices in a large pot. The spices can be bundled in a cheesecloth bag for easy removal later.
 2. Cover and gently heat until it simmers lightly, but don't let it fully boil. The goal is to not over-steep the spices and retain the central flavors of the madeira.
 3. Let it bubble for 15-20 minutes or so then strain out the spices, or remove the cheesecloth bundle. If you're planning to serve later, you can store this in the refrigerator.
 4. When ready to serve, warm up the mixture and add the calvados and beer. Beer could be added in the mulling stage, but adding it at the end produces a festively frothy texture. Just be sure to stir thoroughly to ensure all carbonation is released.
 5. Garnish with the apple slices, label into punch cups and let the wassailing begin.

