



## Ingredients

- ✓ 1 cup frozen cranberries (or fresh)
- ✓ 1 bottle cranberry juice cocktail (48 oz., 6 cups)
- ✓ 1/2 cup raisins
- ✓ 1/2 an orange, sliced thin
- ✓ 6 cinnamon sticks (about 3 in.)
- ✓ 2 cups apple juice
- ✓ 2 bottles dry red wine
- ✓ 1/2 cup sugar
- ✓ 1 teaspoon almond extract
- ✓ 1/2 cup Cointreau

## A Holly Jolly Cocktail

What could be better than a warm, spicy cranberry wine punch? I made this delight for our annual writers holiday party and it was a huge hit. I can very easily be made non-alcoholic, too, by increasing the amount of apple juice. It's a delicious treat and will become another tradition for us.

## Directions

1. Rinse cranberries and put in a 5- to 6-quart pan;
2. Add cranberry juice cocktail, apple juice, raisins, and cinnamon sticks. Bring to a boil over high heat; cover and simmer on low heat to blend flavors, about 20 minutes.
3. Add wine, orange slices, and 1/4 to 1/2 cup sugar, to taste. Heat until steaming, 5 to 8 minutes; do not boil.
4. Add almond extract and Cointreau. Stir well.
5. Keep punch warm over lowest heat and ladle into cups or stemmed glasses.

This keeps wonderfully in the refrigerator and can be served chilled, too.