

If you normally like cranberry juice, you'll really enjoy it warmed and "spiced". I think that I've finally seen recipes along this line recently. My version came from an experiment that I did one year - I had never seen any recipes for it. Several years ago for a holiday luncheon in my building at work, I needed a recipe and didn't want to do "the same ole...". After that initial time, I had to bring it each year that I worked in that building - even the year when we hit 80 or higher the day of the luncheon. And the juice *still* would always be gone before the end of the afternoon. LOL

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Mulled Cranberry Juice

Pour cranberry juice into a slow cooker. (My favorite slow cooker for this will hold a gallon of juice.) Add spices like you would for mulling the same amount of wine. Warm for at least an hour, preferably a couple of hours on low heat. Ladle into mugs (or cups in a pinch).

The aroma is wonderful while it's warming, and the cup of hot cranberry juice is yummy. Placing it in the slow cooker keeps it warm the whole time instead of having to warm up a cup at a time.

When I've made double batches in the past, I've been told that the leftover juice goes deliciously with vodka (after the juice has been chilled). <wink>