

This version is based on a suggestion by our oldest daughter on ways to use the left-over mulled cranberry juice that we normally have when I make it. ~smile~
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Mulled Cranberry Juice with Vodka

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 so that the spices infuse the juice.

Place in pitchers or bottles (I actually re-use the cranberry juice containers) and chill in refrigerator.

Once the juice is thoroughly chilled, partially fill a cup with mulled juice. Add vodka to desired amount.