Noel Bowl

Bon Appétit, November 1990

Yields 10 servings

Ingredients

- 4 cups water
- 2 cups sugar
- 12 whole cloves
- 4 cinnamon sticks
- 4 allspice berries
- 2 Tbsp chopped fresh ginger
- 8 cups apple cider
- 3 cups fresh lemon juice (from about 9 lemons)
- 2 cups fresh orange juice (from about 6 oranges)
- Rum (optional)

Instructions

1. Combine the first six ingredients (going across: water, sugar, whole cloves, cinnamon sticks, allspice berries, and chopped fresh ginger) in a heavy large saucepan over medium heat.
2. Bring to a boil, stirring to dissolve the sugar. Boil 10 minutes.
3. Remove syrup from heat. Cover and let stand 1 hour.
4. Strain sugar syrup into a large bowl. Stir in apple cider, orange and lemon juices. Chill punch, or warm in a heavy large pot over medium heat.
5. Transfer to a large bowl. Serve.
6. Can be prepared 2 days ahead. Cover and refrigerate.

Editor's Notes

- **"Orange and lemon juices"** referenced in instructions but only lemon juice (3 cups) appears in the ingredient list. Orange juice quantity absent from card; 2 cups fresh orange juice (approximately 6 oranges) inferred from recipe volume and citrus balance. The original Bon Appétit November 1990 source likely specified this quantity but it was not captured on the card.

NOEL BOWL **BON APPETIT 11-90**

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12 whole cloves
4 allspice berries
8 cups apple cider
Rum (optional)
2 cups sugar
4 cinnamon sticks
2 TB chopped fresh ginger
3 cups fresh lemon juice
(from about 9 lemons)

Combine first six (going across) ingredients in heavy large saucepan over medium heat. Bring to boil, stirring to dissolve sugar. Boil 10 minutes. Remove syrup from heat. Cover and let stand 1 hour.

Strain sugar syrup into large bowl. Stir in apple cider, orange and lemon juices. Chill

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