

Wassail - the manager's recipe

Ingredients:

4 to 5 apples
3 litres of good cider
6 cinnamon sticks
dark rum, to taste
soft dark brown sugar, to taste
around 500ml of water
toast (optional)



Prepare the apples; cut around them a circle halfway down, this stops them bursting when cooking, place on a tray and bake in a moderate oven until they have begun to collapse, around 30 minutes.

Whilst you wait for the oven to do its job, pour the cider into a large pan with the cinnamon stick, at least 3 generous tablespoons of sugar and 250ml of rum and half of the water.

Bring to a simmer and add more sugar and rum, and dilute accordingly with more water.

Lastly, for tradition's sake, atop with slices of toast.