

Spiced Cranberry Tea

- 1 (64-ounce) bottle cranberry juice cocktail
- 4 cinnamon sticks
- 12 whole cloves
- 12 whole allspice
- 3 cups orange juice
- 1 1/2 cups sugar
- 6 cups water
- 1 gallon size tea bag

Pour cranberry juice into a stockpot and add the cinnamon, cloves and allspice. Bring to a boil, then reduce and simmer for about 1 hour. Strain out the spices and return to pan. Add orange juice and sugar. In another pan, add water and tea bag. Bring to a boil, reduce heat and simmer about 10 minutes. Remove from heat, cover and let steep another 10 minutes. Remove tea bag and add tea to cranberry mixture. Heat thoroughly, dissolving sugar. Serve warm.