

# Gaspare's Winter Punch

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## **Servings: 8**

*1 cup fresh or frozen  
cranberries  
1/2 cup raisins  
zest of one orange  
6 cinnamon sticks  
10 whole cloves  
10 whole allspice  
1 whole nutmeg  
6 cups cranberry juice  
2 bottles medium-bodied  
red wine  
1/2 cup sugar  
3/4 cup Campari  
3/4 cup orange liqueur  
1 teaspoon almond extract  
6 whole star anise (for  
garnish)  
cinnamon sticks (for  
garnish)*

Sort the cranberries and discard the bruised fruit.

Rinse and place in a six-quart pan with the raisins, orange zest, cinnamon sticks, cloves, allspice, nutmeg and cranberry juice. Bring to a boil over high heat. Cover and simmer on low heat for 20 minutes to blend the flavors.

Add the wine and sugar and heat until steaming (about 6 to 8 minutes). Do not bring to a boil.

Add the Campari, orange liqueur and almond extract.

Strain out the cranberries and ladle into punch cups.

Garnish with a cinnamon stick and star anise.

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Per Serving (excluding unknown items): 317 Calories; 2g Fat (6.8% calories from fat); 1g Protein; 67g Carbohydrate; 9g Dietary Fiber; 0mg Cholesterol; 28mg Sodium. Exchanges: 1 Grain(Starch); 2 Fruit; 1/2 Fat; 1 Other Carbohydrates.