

# Hot Spiced Cranberry Drink (Slow Cooker)

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**Servings: 14**

**Yield: 3 1/2 quarts**

*8 cups hot water*

*1 1/2 cups sugar*

*4 cups cranberry juice*

*3/4 cup orange juice*

*1/4 cup lemon juice*

*12 whole cloves (optional)*

*1/2 cup Red Hot candies*

**Preparation Time: 10 minutes**

**Cook Time: 2 hours**

In a five-quart slow cooker, combine the water, sugar, sugar and juices. Stir until the sugar is dissolved. If desired, place the cloves in a double thickness of cheesecloth; bring up the corners of the cloth and tie with string to form a bag.

Add the spice bag and Red Hots to the slow cooker. Cover.

Cook on LOW until heated through, two to three hours.

Before serving, discard the spice bag and stir the punch.

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Per Serving (excluding unknown items): 131 Calories; trace Fat (0.6% calories from fat); trace Protein; 34g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 6mg Sodium. Exchanges: 1 Fruit; 1 1/2 Other Carbohydrates.