

## Red Beet Wine Hot Punch

Jay Gage

Adapted from Hulda Wacker family heritage, Ashley, ND and Long Lake, SD.

1 quart red beet juice  
2 c. confectioners' sugar  
1/2 c. freshly squeezed lemon juice  
6 whole allspice  
12 whole cloves  
4 cinnamon sticks  
1/2 tsp. ginger  
grated peels/zest of one orange  
grated peels/zest of one lemon  
2 c. orange juice  
750 ml burgundy or claret  
orange and lemon slices for garnish

Combine beet juice, sugar, spices, lemon and orange zest into sauce pan, bring to a boil, stirring until sugar dissolves. Simmer 10 minutes. Remove from heat and let stand one hour. Strain and add orange juice and wine. Heat but do not boil. Serve in mugs and garnish with citrus slices.