

The Wassail Cookbook

Great Wassail Dining Traditions
for
Everyday

This little cookbook

Is dedicated to:

My husband Ray, who is my best friend and dearest part of my life:

Matt & Krissy, Kate & James

Our Children

Noah, Natalie, and Ethan,

Our Grandchildren

who are the joy of my life.

I want to thank my parents, grandparents, and all my ancestors who saved and treasured our traditions and family heritage, and who past them along to us for our future generations.

In God's mercy may we all be together again!

~ Susan Geffel

©1986

The History of Wassail

Wassail was an ale-based drink, seasoned with spices and honey. It was served hot from huge bowls or cups. The drink was carried from house to house with the greeting "Wassail". Wassail is from the Old English term "waes hael" meaning "be well". It was a Saxon custom at the new year for the lord of the Manor to shout, 'wees haes' and his tenants and villagers to reply 'dnnnc hael', meaning "drink and be healthy". As time went on the tradition became one of Christmas carolers singing door to door, bringing good wishes and joy. In return, people in the houses gave them hot Wassail, money, and Christmas fare, believing this would bring luck and happiness through the coming year.

My family's tradition, evolved from their homes in Ireland, Wales and England. We celebrated the holidays with song, good food, gift giving, and always Wassail. Our family recipe does not use apples or cider. For generations we have used a citrus base to our Wassail. Oranges and lemons were very prized and costly in our homelands, as they had to be imported from Spain or Portugal. Adding citrus instead of common fruit such as apples, was a way of making our Wassail special. Giving it to family and friends spoke of how dear and valuable they were to us.

Since we cannot bring you fresh squeezed citrus, we have incorporated the best powdered citrus mix we could find with all our other traditional ingredients. Our hope is that you enjoy it as much as we do and that it will become a family tradition for you and your loved ones.

Basic Wassail Recipes

Straight

2-3 Teaspoons per 8oz cup of hot water.

Mixed Drinks & Toddies

To the basic recipe above add 1oz of Rum, Whiskey, Vodka, Fruited Liquor, or Brandy.

Coffee or Tea

add Wassail mix to unflavored coffee or hot tea as you would sugar.

Iced

Add 2 heaping teaspoons of Wassail mix to an 8oz glass of cold water. Stir till dissolved. Add ice. Add 8-10 teaspoons per quart of water.

Drink Recipes

Cranberry Wassail Drink

Ingredients

2 teaspoons Wassail Mix
¼ cup hot water
½ cup cranberry juice chilled
Seltzer or Club Soda chilled
Crushed ice

Directions

Mix Wassail and hot water. Add ice and cranberry juice. Add Club Soda or Seltzer to taste. Add more ice. This recipe is for a single serving. 1oz of liquor may be added.

Summertime, Anytime Sangria

Ingredients

4 teaspoons Wassail Mix
¼ cup hot water
Wine
Fruit Slices
Crushed Ice

Directions

Mix 4 teaspoons of Wassail with ¼ cup of hot water. Chill syrup for several hours or overnight. Add small amount to taste your favorite red wine. Add slices of orange, lemon, and lime. Crushed ice may be added. Double or triple this recipe as needed and keep in fridge for a quick mix. Keeps well for several weeks. Now you're ready for summer company!

Holiday Punch

Ingredients

½ cup Wassail Drink
1 quart water
1 liter ginger ale
1 10oz package frozen strawberries (do not thaw)

Directions

Mix wassail and water till dissolved. Add frozen strawberries.

Mix gently till berries are almost thawed.

Add ginger ale and enjoy! Makes about 2 liters.

You may want to add crushed ice or an ice ring to your punch bowl!

I have a friend who adds Wassail Drink Mix to very dry Champagne at the rate of 1 teaspoon Wassail Drink Mix per 8oz. of bubbly and she calls this her, "Wassail Mimosa!"

Glazes, Sauce, and Toppings

Holiday Ham Glaze

Ingredients

2-3 teaspoons Wassail Drink Mix
¼ brown sugar firmly packed
1 cup pineapple juice
Dash of Liquid Smoke (optional)

Directions

Mix all ingredients together.
Baste ham with mixture during last hour of cooking.
Pineapple slices may be placed on top of ham before or after basting
If you prefer a dry baste, sprinkle 2 tablespoons of Wassail Mix over ham during the last hour.

Either baste is excellent for:

Roast Pork, apply during the last hour of cooking
Roast Chicken, apply during last 30 minutes of cooking

Holiday Raisin Sauce

Ingredients

2-3 teaspoons Wassail Drink Mix
¼ brown sugar firmly packed
1 cup pineapple juice
2 cups water
½ - 1 cup raisins
Zest of 1 medium orange (optional)
1-2 tablespoons of cornstarch mixed with 3-4 tablespoons of cold water till no lumps
Remain.

Directions

In a medium saucepan mix Wassail, brown sugar, juice, water, raisins, and zest if desired.
Bring to a boil stirring constantly.

Reduce heat and simmer for 5 min.

Add cornstarch mixture to desired thickness. Serve warm over ham slices.

Substituting dried cranberries (Craisins) or dried cherries for raisins is also delicious.

These sauces may be used with pork, chicken, or turkey.

Try the cranberry sauce with that special Thanksgiving turkey!

Thinned versions of any of these makes an unusual and tasty topping for waffles, pancakes, or French toast.

Serve warm over vanilla ice cream, pound cake, gingerbread!

Side Dishes

Fried Apple Deluxe

Ingredients

4 cups sliced unpeeled tart apples
2 tablespoons Wassail Drink Mix
¼ cup water

Directions

Melt margarine or butter in a heavy skillet. Add apples and sprinkle with brown sugar and Wassail. Add water and cover. Cook over medium heat stirring once or twice. Serve when apples are tender. You may wish to add a spoonful of sour cream to the top of each serving.
These make a great topping for waffles, pancakes, or French toast!

Wassail Sweet Potatoes

Ingredients

Wassail Drink Mix
Butter or Margarine
14oz can of sweet potatoes
Mandarin oranges

Directions

Add 2-3 tablespoons of Wassail Drink Mix to canned sweet potatoes
And dot with butter or margarine. Bake in a 350 oven for 35-45 minutes. Serve with a few orange slices for garnish.

Glazed Carrots

Ingredients

Wassail Drink Mix
14oz can of carrots

Directions

Add 2 tablespoons of Wassail Drink Mix over drained canned carrots.
Return a little less than half the drained carrot liquid to the saucepan.
Add 2-3 tablespoons of butter or margarine and simmer on medium low heat.
Stir often till carrots are hot and shiny with glaze.

Try adding 2 teaspoons of dark rum at the beginning for an Island Flavor!

Desserts and Cookies

Apple Brown Betty

Ingredients

5-6 medium-sized apples, peeled

½ cup flour

¼ cup brown sugar, firmly packed

2 tablespoons Wassail Drink Mix

¼ cup soft butter or margarine

¾ cup granola, chopped walnut or pecans or a mix of granola and nuts

Directions

Slice apples into 1 ½ quart greased casserole.

In a bowl, mix flour, brown sugar, Wassail, margarine or butter, and granola till crumbly.

Spread crumbs over the top of the apples.

Bake at 350 for 35-40 minutes.

You may add ½ cup raisins or dried cranberries (Craisins) to the sliced apples before topping with crumbs.

Substitute blueberries, pears, or other fruit for apples.

Serve this dessert warm and try adding a dollop of whipped cream

Try using Wassail Drink Mix in apple or pear pies in place of part of the sugar. It is outstanding in fresh peach pie!

Wassail Doodles

Ingredients

1 cup shortening (part butter)

1 ½ cups sugar

2 eggs

2 ¾ cups flour

2 teaspoons cream of tartar

1 teaspoon baking soda

¼ teaspoon salt

3-4 tablespoons Wassail Drink Mix

Directions

Heat oven to 375.

Cream shortening, sugar, and eggs.

Stir together flour, cream of tartar, salt, and baking soda.

Blend dry ingredients into creamed mixture.

Form 1-inch balls and roll in Wassail.

Place 2 inches apart on an ungreased cookie sheet.

Bake 8-10 minutes.

Makes 6 dozen.

Wassail can be substituted for just about any sugar covering that a cookie would be rolled in before and after baking.

Chocolate crackles, Russian Tea Cakes, Nut Horns, Old-Fashion Sugar Cookies, Tr your favorites!

Sue's Hershey Pie

Ingredients

1 8"-9" inch Wassail Graham Cracker Crust

20 regular sized marshmallows

6 small Hershey Bars

½ cup milk

1 cup "Cool Whip"

Directions

Combine marshmallows, Hershey bars and milk in the top of a double boiler.

Heat until melted. (You may use a microwave oven for this step.)

Just cook in a microwave safe bowl 1 min on high and stir.

Continue cooking, stirring every 30 seconds till melted.

Be careful not to burn this mixture!

Stir till smooth and well incorporated.

COOL SLIGHTLY!

Fold in "Cool Whip."

Pour into pie crust.

Sprinkle with a few graham cracker crumbs on top.

Refrigerate till set.

Serve cold.

You may top with additional “Cool Whip” or try a Wassail Topping.

Wassail Graham Cracker Crust

Ingredients

1 ½ cups graham cracker crumbs

2 tablespoons Wassail Drink Mix

¼ cup melted butter or margarine

Directions

Mix all ingredients together.

Press into the bottom and sides of an 8–9-inch pie pan.

Bake at 350 for 10 mins.

Cool! Unbaked shell may be placed in refrigerator for 30 mins instead of baking

We thank you for purchasing our

“Wassail Drink Mix!”

It is our sincere wish that you and your family will have a wonderful holiday.

We hope that you carry on your family’s traditions and maybe include a new one, our Wassail!

**Happy Holidays
and
Wassail!**