

HOT SPICED CRANBERRY PUNCH

3/4 cup firmly packed brown sugar

1/4 tsp. salt

1/4 tsp. grated nutmeg

1/2 tsp. ground cinnamon

1/2 tsp. ground allspice

3/4 tsp. ground cloves

2 cans jellied cranberry sauce

4 cups pineapple juice

2 cups light rum

Bring to a boil sugar, 1 cup water, salt, and spices. Mash cranberry sauce with a fork. Add 3 cups water to cranberry sauce and beat with rotary beater until smooth. Add cranberry liquid and pineapple juice to hot spiced syrup and heat to boiling. Add rum. Serve hot with cinnamon stick stirrers.

20 5-OUNCE SERVINGS