

## **Happy Holidays from the Business Institute**

Happy Holidays from the Business Institute: Laurie Gungel, Deb Hayenga, Julia Brandt, and Kathleen Weber. As our gift to you during this holiday season, here's a festive punch recipe for your celebration.

### **Hot Cranberry Punch**

8 c. hot water

1 ¼ c. sugar

4 c. cranberry juice

¾ c. orange juice

¼ c. lemon juice

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½ c. red-hot cinnamon candies

12 whole cloves (place in tea strainer or cheese cloth)

1 seedless orange, sliced thin

Place all ingredients except for the orange slices in a large slow-cooker, stir, and heat thoroughly for two hours on high or four hours on low. Remove cloves before serving. Float a few orange slices on top, serve and enjoy!