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## *Brewed Apple Punch*

1 1/2 Quarts Apple juice  
2 Cinnamon sticks  
8 Whole cloves  
1 1/3 Cup Pineapple juice  
1/2 Cup Lemon juice  
2 Pt Orange juice  
28 Oz Ginger ale

- 1) Place apple juice in a non-aluminum kettle; tie spices in cheesecloth, add to kettle, and simmer uncovered 15 minutes; discard spice bag.
- 2) Mix spiced juice with remaining fruit juices.
- 3) To serve, place a large block of ice in a large punch bowl, add fruit juice and ginger ale.

Makes 12 Servings