

MULLED WINE

WHAT YOU'LL NEED:

- 1 (750 ml) bottle of red wine
- 1 cup water or apple cider
- 1/2 - 1 cup brandy, cognac or orange liqueur, optional
- 1/4 - 1/2 cup honey or raw sugar
- zest and juice from 1 orange
- mulling spices
- 1 spice sachet or pouch

INSTRUCTIONS:

Add the mulling spice mix to the sachet and tie tightly. Pour the wine into a large sauce pan with the sachet of spices. Add 1 cup of water or apple cider, 1/4-1/2 cup of honey or raw sugar, 1/2 - 1 cup brandy or cognac (optional) and the zest and juice of 1 orange. Do not allow to it come to a boil. Warm over a low heat for at least 1/2 hour, the longer it heats the more flavor it will have. Ladle the mulled wine into mugs. Garnish each mug with an orange wedge or orange peel dropped in and/or a cinnamon stick.

NOTES:

- These spices can also be used to make mulled cider, simply opt for 1 quart of apple cider instead of the wine.
- Add as much or as little sweetener as you'd like, this is a personal preference

recipe for the mulling spice mix can be found on tasty-yummies.com

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