

# Mulled Wine



## **Ingredients:**

- 1 Bottle Robust Red Wine
- 1/4 c. Brandy
- 1-2 Tbsps Maple Syrup or Honey
- 3 Star Anise
- 2 Cinnamon Sticks (whole)
- 4 Whole Cloves

## **What You Will Need:**

- A large pot or Dutch oven
- Sharp knife
- Mugs



## **Preparation:**

Begin by slicing one of the oranges and placing them into the bottom of your pan. A medium sized Dutch oven works great for this. Finally, juice the remaining two oranges and pour the juice into the pot.

Add the bottle of wine and the brandy to the pot. Add 1 tablespoon of the maple syrup or honey, then drop in the cinnamon sticks, star anise and cloves.

Warm over medium heat for approximately five minutes. When the mixture begins to steam and the surface begins to bubble gently reduce the heat to the lowest setting.

At this point, you may want to taste the mulled wine and decide if you need to add a bit more sweetener. You can also determine whether the mixture is sufficiently spiced. If needed, you can simmer it for five more minutes, but be careful not to boil it.

Once the flavor is to your liking, you can pour the mulled wine into your favorite mug and garnish with a cinnamon stick, orange slices and/or whole fresh cranberries.

## **Preferred Wines:**

Trentadue OPR Red  
Château Clamens Prestige Rouge  
Château Clamens Le Petit Clamens

